[By Mrs Isabella Moore]

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The Useful and Entertaining

FAMILY MISCELLANY:

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By Mrs. ISABELLA MOORE,

Who was Twenty Years a worthy and frugal HOUSEKEEPER in a private Gentleman's Family at DUFFIELD, near DERBY.

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For every Disease incident to the HUMAN BODY, with plain Instructions for their common Use; very necessary to be had in all Families, residing in the Country. Compiled at the Command of his late Royal Highness the DUKE of CUMBERLAND.

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The FAIR ONE's PLEASING SONGSTER:

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DEDICATION.

To the Hon. Lady WELMOT,

OF

Duffield, in the County of Derby.

MADAM,

TO the many Favours you have been graciously pleased to confer on your unworthy Servant, who has with much Pleasure passed the greatest Part of her Life in your Ladyship's Family, in the Capacity of Housekeeper, I esteem that of being permitted to dedicate this my Compilation to so worthy a Lady, as the principal; and shall ever study to make the most dutiful Returns of Fidelity and Gratitude, at all Times due from

Your LADYSHIP'S

Most obliged

and devoted humble Servant,

ISABELLA MOORE.

CONTENTS
OF
The *Engliſh* Houſekeeper's COMPANION.

FOR roaſting Beef, *Page* 1
For roaſting Lamb, Mutton, or Veal, —— 2
For roaſting a Pig, or Pork, — 3
For roaſting a Leg of Mutton with Cockles, or Oyſters, —— 4
Roaſting Mutton Veniſon Faſhion, ib.
Roaſting a Hare, or Rabbits, ib.
French Sauce for Rabbits, — 5
Roaſting a Haunch of Veniſon, ib.
—— a Tongue, or Udder, 6
—— a pickled Neat's Tongue, ib.
—— Calf's Liver. —— ib.
To roll a Breaſt of Mutton, ib.
For roaſting Larks, Woodcocks, or Turkeys, —— 7
Roaſting a Gooſe, —— 8
A good Sauce for Teal, Duck, Mallard, &c. —— ib.
Boiling a Leg of Lamb, with the Loin fried about it, —— 9
A Leg of Lamb boiled with Chickens, —— ib.
To boil pickled Pork, — ib.
For boiling a Ham, — 10
To boil a Tongue, Gooſe, or Rabbits, —— ib.
Boiling Rabbits with Sauſages, ib.
—— Pigeons, —— ib.
—— Chickens, —— 11
Sauce to the Chickens, — ib.
Boiling a Turkey, —— ib.
Stuffing to a Turkey, —— ib.
Sauce to a boiled Turkey, — 12
Boiling Brockala or Carrots, ib.
To dreſs Spinage, —— ib.
Boiling Sprouts and Cabbages, ib.
—— Colliflowers, —— 13
French Beans, Aſparagus, or Artichokes, —— ib.
For keeping Meat hot, — 14
Haſhing a Calf's Head, or Beef, ib.
—— a Leg of Mutton, — 15
Stewing a Rump of Beef, or Beef Collops, —— 16
—— Ducks whole, —— ib.
—— Veal, or Pigeons, — 17
—— Mutton Chops, Pig, Rabbits, Carp, or Trout, — 18
—— Cod, Oyſters, Tench, or Pike, —— —— 19
Baking Herrings, —— 20
Making Gingerbread, —— ib.
For baking Beef the French Way, ib.
—— a Calf's Head, — 21
A Fricaſey of Chickens, — ib.
A brown Fricaſey of Chickens, 22
Fricaſying Calves Feet white, ib.
A brown Fricaſey of Rabbits, ib.
A white Fricaſey of Rabbits, ib.
To make Force meat Balls, — 23
To make a Fricaſey of Lamb, ib.
To fricaſey cold roaſt Beef, ib.
To fricaſey Ducks, —— 24
For fricaſeying a Gooſe, — ib.
Boiling Sheep or Hogs Tongues, ib.
—— Chickens, —— ib.
—— Whitings, Cod Sounds, or Beef-ſteaks, —— 25
To fry Oyſters, —— ib.
For frying Veal Cutlets, — 26
How to fry Mutton-ſteaks, — ib.
To fry Beef-ſteaks with or without Oyſters, —— 27
For making white Scotch Collops, ib.
Frying Calves Feet in Butter, 28
How to make Apple Fritters, ib.
—— fry Pancakes, —— ib.
For making an Apple Tanſey, ib.
A Gooſeberry Tanſey, — 29
A Water Tanſey, —— ib.
For making Apple Froiſe, — ib.
—— Minced Pies, — ib.
A Veniſon Paſty, —— 30
A Giblet, or Gooſe Pie, — ib.
A Green-Gooſe Pie, —— 31

A favourite Chicken Pie —— 31
A Scotch Collop Pie — ib.
An Eel Pie —— 32
A Mutton Pie —— ib.
A Potatoe Pie —— 33
A Pigeon, Oyster, or Herring Pie ib
A Rabbit Pie —— 34
A young Rook Pie —— ib.
A Turkey Pie —— ib.
A Trout, or Pork Pie — 35
A Pork Pie for eating cold ib
A Hare, or Tench Pie — ib
An Artichoke Pie —— 36
An Apple Pie —— ib
The best Ingredients for sweet Pies ib
Ingredients for savoury Pies ib
Paste for a Pasty —— 37
A Crust for a raised Pie —— ib
A fine Paste for Patty Pans ib
A short paste for Tarts —— ib
How to make a Cherry Tart ib
For making a fine Pudding 38
A very good Plumb Pudding, and not expensive —— ib
A boiled Plumb pudding —— ib
A Bread, Apple, and light Pudding ib
A cheap baked Rice Pudding 39
A Batter, Quaking or Potatoe Pudding —— ib
A Gooseberry Pudding —— ib
Excellent Black Puddings ib
Marrow, or Custard Pudding 40
How to make a Pound Cake ib
An exceeding fine Plumb Cake ib
How to make a good Seed-cake 41
For making a cheap Seed-cake ib
For making Marckaroons —— ib
For making Cheese-cakes —— ib
To make Lemon Cheese-cakes 42
An excellent Paste for Custards ib
For making a Custard —— ib
For making a Cream Custard ib
A Rice Custard —— ib
For making common Biscuits ib
For making plain Custards — 43
For making a whip'd Syllabub ib
For making a White Pot — ib
For collaring Beef —— ib
——— Breast of Veal — ib
——— Pork, Mutton, Eels, or Pig —— 44
For ragooing Lamb Stones 44
——— Breast of Veal —— ib
For potting a Hare —— 45
For potting Tongues —— 45
——— Beef, or Cheshire Cheese ib.
Broths for Soup or Gravy — ib
To make a fine White Soup 46
Solid, or Portable-Soup ib
Peas, or Gravy Soup —— ib
To make a Calf's Head Soup ib
Mutton Broth —— ib
Jelly Broth for consumptive Persons ib
Gravy for White Sauce —— 47
A good gravy for any use ib
To make Currant Jelly — ib
Calf's foot, or Hartshorn Jelly ib
To candy Cherries, Barberries and Grapes, Orange or Lemon-peels, or Apricocks — 48
To pickle small Cucumbers 49
——— French Beans — ib.
——— Mushrooms, Barberries, or Small Onions — ib
——— Beet-Roots and Turnips ib.
——— Cabbage and large Cucumbers in Slices —— 51
For pickling Currants — ib
To make Catchup of Mushrooms ib
To preserve Cherries with the Leaves and Stalks green — ib
——— Currants —— ib
——— Barberries —— ib
To preserve Fruit Green all the Year. 51
To pickle Walnuts — ib
To make Cowslip, Mead, and Gooseberry Wine — ib
——— Elder Wine very excellent —— 52
——— Rasbery, and Currant Wine —— ib
——— Raisin and Black Cherry Wine —— ib
To imitate Cyprus Wine 53
To keep Gooseberies, Damsons, Bullace, Plumbs, and Cherries in Bottles:
The complete Market Woman, being the best Instructions for Marketing,

From Page 53 to 56
Directions

Directions for trussing Fowls, &c. such as Rabbits, Hares, Pigeons, Turkeys, Easterlings, Ducks, Teals, Widgeons, Partridges, Pheasants, and Geese, with Cuts properly adapted, from Page 57 to 60.

RECEIPTS *for preparing and compounding the principal Medicines made use of by the late Mr.* WARD.

Method of preparing Antimony for the Pill and Drop *Page* 64
The Pill and Drop are made as in 65
The true and genuine Method of preparing the White Drop —— ib.
Late Mr. Ward's Sweeting Powder, No. I. —— 66
Paste for the Fistula, &c. ib.
Liquid Sweat — 67
Dropsy Purging Powder —— 67.
Essence for the Head-ache, &c. ib.
White Drop for the Scurvy, &c. ib.
Red Pill —— ib.
The Emetic, or Sack Drop — 68
Sweating Powders for the Rheumatism, &c.
Paste for the Fistula, Piles. &c. ib.
Liquid Sweat —— ib.

Every one his own PHYSICIAN, *being a complete Collection of efficacious Remedies, for every Disease incident to the* HUMAN BODY.

Aches and Pains, cure for 69
After-Pains, how cur'd ib.
Ague, or intermitting Fever, Signs of and cure —— ib.
Saint Anthony's Fire, Signs of, and cure —— 70
Appoplexy, Signs of, and cure ib.
Appetite, want of, how cured ib.
Asthma or Phthisick, Signs of, and cure —— ib.
Bleeding at the Nose, cure for 71
Spitting of Blood, how cur'd ib.
Bloody Flux, Signs of, and cure ib.
Boils, how cur'd —— ib.
Burns and Scalds, to cure —— ib.
Cancer, signs of, and cure ib.
Cholick, and Colds, to cure 72
Consumption, signs of, and cure ib.
Convulsions in children, signs of, and cure. —— ib.
Corns, how cur'd — ib.
Costiveness, and Cough, to cure 73
Deafness, how cur'd —— ib.
Diabetes, signs of, and cure ib.
Dropsy, signs of, and cure — ib.
Dry belly-ach, or nervous Cholic, signs of, and cure — ib.
Ear-ach, how cur'd —— ib
Excoriations in children, to cure 74
Disorders of the Eyes, Ointment how to cure —— ib.
Fainting, to cure — ib.
Falling Sickness, signs of, to cure ib.
Fevers inflammatory, signs of, and cure —— ib.
Nervous Fevers, signs of, and cure. ib
Putrid or spotted fevers, signs of, and cure —— 75
Giddiness, to cure — 75
Gout, signs of, and cure —— ib.
Gravel and Stone, signs of, and cure —— ib.
Green Sickness, signs of, and cure ib.
Gripes, how cur'd —— ib.
Heart-burn, Hoarseness, to cure ib.
Hysterics, signs of, and cure ib.
Hard swellings, to cure ib.
Hip-gout, signs of, and cure ib.
Jaundice, signs of, and cure ib.
Indigestion, signs of, and cure ib.
Itch, signs of, and cure —— 77
Inflammation of the bowels to cure ib.
King's Evil, signs of, and cure ib.
Leprosy, and Looseness, to cure ib.
Madness, signs of, and cure ib.
Measles, signs of, and cure 78
Miscarriage, to prevent — ib.
Nervous Disorders, to cure ib.
Noise in the Ears, to cure — ib.
Obstructions, old Ulcers, to cure ib.
Piles, Palsey, Pleurisy, to cure 79
Quinsey, or sore Throat, to cure ib.
Rheumatism, how cur'd —— ib.
Rickets in Children, to cure ib.
Retention of Urine, Ruptures cur'd 80
Scald Heads, Stranguary to cure ib.
Scurvy, signs of, and cure ib.
Small Pox, Shingles, how cur'd ib.
Sprains, sweating excessive, to cure ib.
Swell'd Legs, cur'd —— ib.

Tooth-

Tooth-ach, sore Throat, to cure ib.
Tetters, Thrush, cur'd —— ib.
Tympany, signs of, and cure 82
Vomiting, to prevent —— ib.
Ulcer of the Lungs, how cur'd ib.
Ulcer of the Kidneys how cur'd ib.
Ulcer of the Bladder, how cur'd ib.
Ulcer of the Womb, to cure, 82
Water-gripes in Children, to cure ib.
Whites, signs of, and cure, — ib.
Green Wounds, healed, —— ib.
Directions concerning Bleeding, ib.
A choice Receipt to make Opodeldoch, —— 84
The Clyster Decoction, — ib.
Hartshorn Drink, —— ib.
Barley Water, —— ib.
An excellent Fomentation, — ib.
The Infusion of Senna, —— ib.
A purging draught, —— ib.
A Dose of cooling Physic, — ib.
Hiera Picra, —— ib.
Tincture of Hiera Picra, ib.
Mindereus's Spirit, — ib.
An excellent bitter Tincture, 85
Duke of Portland's Gout Powder, ib.
Sir Hans Sloane's Ointment for sore Eyes, —— ib.
Dr. Mead's Remedy for the Bite of a mad Dog, —— ib.
Mrs. Stephens's famous Cure for the Stone and Gravel, —— ib.
A warm Purge, proper to be given in the Palsy and Apoplexy, 86
Daffy's Elixir, —— ib.
Volatile Tincture of Guaicum, ib.
Fryer's Balsam, —— ib.
Diachylon with the Gums, ib.
An excellent strengthening Plaister ib.
Ointment of Elder, —— ib.
Sperma Ceti Ointment, — 87
Ointment of Marshmallows, ib.
Yellow Basilicon, —— ib.

The FAIR ONE's PLEASING SONGSTER:

Or, a Collection of above One Hundred New SONGS.

A

A Curse attends that woman's 88
A dawn of hope my soul ib.
A dean and prebendary — ib.
Ah! why did Jockey gang away, 89
Ask if yon damask rose be sweet, ib.

B

Believe me, dear aunt, — ib.
Blow, blow thou winter's wind! ib.
Bright was the morning, — ib.
Busy, curious, thirsty fly, 90
By my sighs you may discover ib.

C

Cast, my love, thine eyes around, ib.
Cease, gay seducers, pride to take ib.
Cease, come, bid adieu to fear ib.
Come, dear Amanda, quit the 91
Come, live with me, —— ib.
Come, take your glass, — ib.
Come, Rosalind, oh, come and ib.

D

Dearest Kitty, kind and fair, 92
Declare, my pretty maid, ib.
Defend my heart, ye virgin ib.

E

Ev'ry nymph and shepherd, 93

F

Fair is the swan, the ermine ib.
Fanny, fairer than a flow'r ib.
Fair Kitty, beautiful and young ib.
Farewell, ye green fields and 94
For various purpose serves the fan ib.

G

Gentle youth, ah! tell me why ib.
Gently touch the warbling lyre ib.
Go, and, on my truth relying ib.
Go, rose, my Chloe's bosom 95
Go, tuneful bird, that glads the ib.
Grant me, ye pow'rs a calm ib.

H

Happy hours all hours excelling ib.
Happy the man whose wish and ib.
Hark! the birds begin their lay! 96
Haste, Lorenzo, hither fly ib.
Hope and fear alternate rising, ib.
Hope! thou nurse of young desire ib.
How bless'd the maid whose ib.
How happy were my days till ib.
How much superior beauty awes 97

I

If o'er the cruel tyrant, love ib.
I am a poor shepherd, undone ib.

I like the man whose soaring ib.
In all mankind's promiscuous ib.
In a secret wish'd for bow'r, 98
Indeed, forsooth, a pretty youth, ib.
If tyrant love, with cruel ib.
In vain I ev'ry art assay, ib.
In vain, dear Chloe, you suggest, ib.

L

Let ambition fire thy mind 99
Let gay ones and great — ib.
Let not rage, thy bosom firing ib.
Let them censure, what care I ib.
Love's a gentle gen'rous passion 100
Love never more shall give me ib.

M

My former time, how brisk and ib.
My Jockey is the blithest lad ib.
My Rory, gentle lady! hear, 101

N

Nanny blushes when I woo her, ib.
No more, ye swains, no more ib.
Not on beauty's transient — ib.
Not long ago how blithe was I ib.

O

Of Colin's tender love possess'd 102
O Love! thou bitter foe to rest ib.
O what pleasures will abound ib.
One summer's eve, as Strephon ib.

P

Phillis, as her wine she sip'd in 103

R

Rail no more, ye learned asses 103

S

Say, oh! too lovely creature ib.
Smile, smile, Britannia, smile ib.
Still in hopes to get the better 104
Soft, pleasing pains, unknown ib.

T

The bird, that hears her nestlings ib.
To sigh and complain — ib.
The heavy hours are almost past ib.
The prospect clear'd, around is 105
The shepherd's plain life — ib.
There was a jolly miller, once ib.
Tho' Chloe's out of fashion ib.
Tho' my features, I'm told — 106
To speak my mind of womankind ib.
Tho' still so young, and scarce ib.
To keep my gentle Jesse, — 107
To tell you the truth —— ib.

V

Vows of love should ever bind ib.
Vainly now ye strive to charm ib.
Vain is ev'ry fond endeavour ib.

W

Water, parted from the sea 108
What means that tender sigh ib.
Where shall Delia fly for shelter ib.
When a maid, in way of marriage ib.
Whence can you inherit — ib.
When tutor'd under mamma's care ib.
When real joy we miss —— 109
Why how now, Miss Pert — ib.
We beg, but in a higher strain ib.
Why will Delia thus retire — ib.
When blushes dy'd the cheek of 110
Would you taste the noon-tide ib.

Y

Ye Gods ye gave to me a wife ib.
Ye zephyrs that fan the calm air 111
You ask me in vain —— ib.
Ye fam'd witty nine —— ib.
Ye fair, possess'd of ev'ry charm ib.
Young Colin to our Cottage ib.
Young I am, and sore afraid 112
Young Damon, with seducing ib.
Ye swains who roam from fair ib.

THE COMPLETE

English Housewife's COMPANION.

Plain and easy Instructions for ROASTING *Butcher's Meat, &c.*

For ROASTING *in General.*

WHEN you want any thing very small or thin, make a little brisk Fire, that it may be done quick and nice; but if it is a large Joint, let a good Fire be prepar'd. Rake it clear out at the Bottom, and when your Meat is half done, stir up a good brisk Fire.

For roasting BEEF.

If a Surloin or Rump, you must not salt it, but lay it a good Way from the Fire, baste it once or twice with Water and Salt, then with Butter; flour it, and keep basting with its own Dripping. When the Smoak of it drays to the Fire it is near enough done.

If the Ribs, sprinkle them with a little Salt half an Hour before you lay it down; dry and flour it, then butter a Piece of Paper very thick and fasten it on the Beef, put the buttered Side next the Meat.

☞ Never Salt your roast Beef before you lay it down to the Fire (except the Ribs) for that will draw out the Gravy.

When you keep it a few Days before you dreſs it, dry it well with a clean Cloth, and flour it all over, then hang it up where the Air may come to it.

For roaſting LAMB *or* MUTTON.

The Loin and the Saddle of Mutton (which is the two Loins) and the Chine (which is the two Necks) muſt be done as the Beef; but all other Joints of Lamb or Mutton muſt not be papered, and juſt before you take it up, dredge it with a little Flour, becauſe too much takes away the fine Taſte of the Meat.

☞ Always take off the Skin of a Breaſt of Mutton before you lay it down to the Fire.

For roaſting VEAL.

If the *Fillet*, ſtuff it with Parſley, Majoram and Thyme, a Sprig of Savory, a ſmall Onion, a Bit of Lemon-peel, cut very ſmall, Pepper, Salt, Mace, Nutmeg, Crumbs of Bread, four Eggs, and a Quarter of a Pound of Butter or Marrow mixed with a little Flour to make it ſtiff, put half into the Udder, and the other Half into the Holes made in the fleſhy Part.

If a *Shoulder*, make the ſame Sort of Stuffing and baſte it with Milk till half done; then flour it and baſte it with Butter.

If a *Breaſt*, roaſt it with the Caul on till it is enough, and ſkewer the Sweetbread on the Backſide the Breaſt; and when it is near done, take off the Caul, baſte it and dredge it with a very little Flour. All theſe are to be ſent to the Table with melted Butter, and garniſh with ſliced Lemon.

If a *Fillet* or *Loin* not ſtuffed, take Care to paper the Fat, that as little as poſſible may be loſt. All Joints are to be laid at a Diſtance from the Fire, till ſoaked, then nearer the Fire. When you lay it down baſte it with good Butter (except it be the Shoulder, and that may be done the ſame, if you like it better) and when it near enough, baſte it, and dredge it with a little Flour.

For

For roasting a PIG.

Take and wipe it quite dry with a clean Cloth, then take some Crumbs of Bread, a Piece of Butter, of each a Quarter of a Pound: Parsley, Thyme, Sage, Sweet-marjoram, Salt, Pepper, and Nutmeg, with the Yolks of two Eggs; mix them together, and sew it up in the Belly, and then spit it; flour it very thick, and lay it to the Fire, taking Care that your Fire burns well at both Ends, or hang a flat Iron in the middle of the Grate, till it does; continue flouring it till you find the Crackling hard; then wipe it clean with a Cloth wetted in Salt and Water, and baste it with Butter. When the Gravy begins to run, put Basons in the Dripping-pan to receive it. When you find it is enough, take about a Quarter of a Pound of Butter, put it in a coarse clean Cloth, and having made a clear brisk Fire, rub the Pig all over with it, till the Crackling is quite crisp, and then take it from the Fire. Cut off the Head, and cut the Pig in two down the Back, then take out the Spit: having cut the Ears off, place one at each End, and also cut the Head in two, and place one at each Side, and serve it up with some good Beef Gravy, mix the Gravy from the Pig, and the Brains bruised, and a little dried Sage shred small; pour all these together into the Dish, and serve it up.

For roasting PORK.

Observe, if Pork is not well done, it is very unwholsome, it being very apt to surfeit.

The best Way of roasting the Leg is to parboil, then take off the Skin and lay it down, baste it with Butter, then take a little Pepper and Salt, a little Sage shred fine, a few Crumbs of Bread, and a little Nutmeg; throw these all over it all the Time it is roasting; then put a little drawn Gravy into the Dish wth the Crumbs that drop from it. —— Some like the Knuckle stuffed with

Sage and Onion ſhred ſmall with a little Pepper and Salt, Gravy and Apple-ſauce to it; this they call a Mock Gooſe. The Spring or Hand of Pork, if very young, eats very well, otherwiſe it is beſt boiled. The beſt Way to dreſs Pork Griſkins is to roaſt them, baſte them with Butter and Crumbs of Bread, Sage, and a little Pepper and Salt: but ſome like them better broiled. The ſparib ſhould be baſted with a Bit of Butter, a very little Flour, and ſome ſage ſhred ſmall, and ſerved up with Apple-ſauce.

When you roaſt a Loin, take a ſharp Penknife, and cut the Skin acroſs, to make the Crackling eat the better. The Chine you need not cut at all.

For roaſting a Leg of MUTTON *with* Cockles.

Stuff it all over with Cockcles, then roaſt it: garniſh with Horſe-raddiſh.

For roaſting a Leg of MUTTON *with* Oyſters.

Take a Leg that has been two or three Days butchered, ſtuff it all over with Oyſters, then roaſt it. And garniſh with Horſe-raddiſh.

For roaſting MUTTON, Veniſon *Faſhion.*

Get a fat Hind-Quarter of Mutton, and cut the Leg, like a Haunch of Veniſon, then rub it well with Saltpetre, and hang it in a moiſt Place for two Days, wiping it two or three Times a Day with a clean Cloth; then put it into a Pan, and having boiled a Quarter of an Ounce of All-ſpice in a Quart of red Wine, pour it boiling hot over your Mutton. and cover it cloſe for two Hours; then take it out, ſpit it, lay it to the Fire and conſtantly baſte it with the ſame Liquor and Butter. If you have a good quick Fire, and your Mutton not very large, it will be ready in an Hour and a Half. Then take it up, and ſend it to the Table with ſome Gravy in one Cup, and ſweet Sauce in another.

For

For roaſting a HARE.

Lard it, ſpit it, and while it is roaſting, baſte it with Milk or Cream; then ſerve it with thick Claret Sauce.

Another Way.

Take the Liver of a Hare, grated Bread, ſome fat Bacon, a Shalot, an Anchovy, a little Winter-ſavoury and a little Nutmeg; beat all theſe into a Paſte, and put them into the Belly of the Hare, baſte the Hare with ſtale Beer; put a little Bit of Bacon in the Pan; when it is half-roaſted, baſte it with Butter. For Sauce, take melted Butter, and a little Bit of Winter-ſavoury.

Another Way.

Make a Pudding of grated Bread, and the Heart and Liver parboiled and chopped ſmall, with Beef-Suet and ſweet Herbs, mixt with Marrow, Cream, Spice, and Eggs; then ſew the Belly and roaſt it. When it is roaſted, let your Hare be ſerv'd up with Cream, Gravy, or Claret.

For roaſting RABBITS.

Put them down to a moderate Fire, and baſte them with Butter, then dredge them with Flour. And melt ſome good Butter, and having boiled the Livers with a bunch of Parſley put half into the Butter, pour it into the Diſh and garniſh it with the other Half.

French Sauce *for* RABBITS.

Onions minced ſmall, fried, and mingled with Muſtard and Pepper.

For roaſting a Haunch *of* VENISON.

Firſt ſpit it, then take a little Wheat Flour and Water, knead and roll it very thin, tie it over the fat Part of the Veniſon with Packthread; if it be a large Haunch it will take four Hours roaſting, and a middling haunch three Hours; keep baſting all the Time you roaſt it; when you diſh it up, put little Gravy in the Diſh, and ſweet Sauce in a Baſon. Half an Hour

before you draw your Venison take of the Paste baste it, and let it be a light Brown.

Roasting a TONGUE *or* UDDER.

Parboil your Tongue or Udder, then stick ten or twelve Cloves in it, and whilst is ready, take it up and send it to the Table with some Gravy and sweet Sauce.

Roasting a pickled NEAT'S TONGUE.

First soak it, then boil it 'till the Skin will peel off, and then skin it, and stick it with Cloves, about two Inches asunder, then put it on a spit, and wrap a Veal Caul over it and roast it till enough; then take off the Caul, and just froth it up, and serve it in a Dish with Gravy, and some Venison or Claret Sauce in a Plate; garnish it with Raspings of Bread sifted, and Lemon sliced.

For roasting CALF'S LIVER.

Lard it well with large slices of Bacon, fasten it on the spit, roast it at a gentle Fire, and serve it up with good Veal Gravy or melted Butter.

To roll a Breast of MUTTON.

First bone the Mutton, then make a savory-forced Meat for it, and wash it over with the Batter of Eggs, then spread the forced Meat on it; roll it in a Collar and bind it with Pack-thread; then roast it, put under a Regalia of Cucumbers.

Observe in roasting POULTRY.

That if your Fire is not very quick and clear when you lay your Poultry down to roast, it will not eat so sweet, or look so beautiful to the Eye.

For roasting LARKS.

Let them be trussed handsomely on the Back, but neither draw them nor cut off their Feet. Lard them with small Lardons, or else spit them on a wooden Skewer, with a small Bit of Bacon between them;

when

when they are near roaſted enough, dredge them with fine Salt, and fine Crumbs of Bread. When they are ready, rub the Diſh you deſign to ſerve them in with a Shalot, and ſerve them with a Sauce made of Claret, the Juice of two or three Oranges, and little ſhred Ginger, ſet over the Fire a little while and beat up in a Piece of Butter.

You may uſe ſame Sauce for broiled Larks, which you muſt open on the Breaſts when you lay them on the Gridiron.

Roaſting a WOODCOCK.

Truſs your Woodcock, and draw it under the Leg take out the bitter Part, and put in the Guts again Whilſt the Woodcock is roaſting, baſte it with Butter, ſet under it an Earthen Diſh with a Slice of Bread in it, and let the Woodcock drop upon it: Your Woodcock will take about half an Hour roaſting, if you have a briſk Fire. When you diſh it up, lay the Toaſt under it, and ſerve it up with Sauce made of Gravy and Butter, a little Lemon, and a Spoonful or two of red Wine; and pour a little over the Toaſt.

Roaſting a TURKEY.

Take half a Pound of Suet, a little Parſley, Sweet-marjoram, Thyme, a ſprig of Winter-ſavory, a Bit of Lemon-peel, half a Nutmeg grated, a little Mace, Salt, cut your Herbs very ſmall, chop them as ſmall as poſſible, and mix all together with three Eggs, and as much grated Bread as will make it of a proper conſiſtence; then fill the Crop of your Turkey with it, paper the Breaſt, and lay it down at a good Diſtance from the Fire. When the Smoke begins to draw to the Fire, and it looks plump, baſte it again, and dredge it again with a little Flour, ſoon after take it up, and ſend it to Table with ſome ſtrong Beef Gravy; garniſh the Diſh with Lemon.

Or, you may make the following Sauce: Take a little white Gravy, Catchup, a few Bread Crumbs, and a little whole Pepper; let them boil well together; put to them a little Flour, and a lump of Butter, which pour upon the Turkey. You may lay round your Turkey forced Meat Balls. Garniſh your Diſh as before.

Roaſting a Goose.

Chop an Onion and Sage ſmall, mixed with ſome Pepper and Salt, a Bit of Butter, and put them into the Gooſe's Belly, then ſpit it, ſinge it with white Pepper, dredge it with a little Flour, and baſte it with its own Dripping. When it it enough (which is known by the Legs being tender) take it up, and pour thro' it ſome good Beef Gravy, and ſerve it up in the ſame Diſh, and Apple-ſauce in a Baſon.

A good Sauce *for* Teal, Mallard, Ducks, *&c.*

Take a Quantity of Veal Gravy, according to the Bigneſs of your Diſh of wild Fowl, ſeaſoned with Pepper and Salt; ſqueeze in the Juice of two Oranges, and a little Claret. This will ſerve all Sorts of wild Fowl.

Plain and eaſy Inſtructions for Boiling *Meat. &c.*

YOU muſt put all freſh Meat into Water boiling hot, and your ſalt Meat when the Water is quite cold, unleſs you apprehend it is nor ſalted quite enough; for the putting it into hot Water ſtrikes in the Salt.

Lamb, Veal, and Chickens, boil much whiter in a Linen Cloth, with a little Milk in the Water.

Obſerve that the Time ſufficient for dreſſing different Joints depends on their Size. A Leg of Mutton, of about ſeven or eight Pounds, will take two Hours boiling. A young Fowl about half an Hour. A middle-ſized Leg of Lamb about an Hour and a Quarter.

A thick Piece of Beef, of twelve or fourteen Pounds, will take about two Hours and a Half after the Water boils, if you put in the Beef when the Water is cold; and ſo in Proportion to the Thickneſs and Weight of the Piece: but all kind of Victuals take ſomewhat more Time in froſty Weather. Upon the Whole, the beſt Rule to be obſerved is, to allow a Quarter of an Hour to every Pound, when the Joint is put into boiling Water.

For boiling a Leg *of* Lamb, *with the* Loin *fried about it.*

Boil the Lamb, and lay it in a Diſh, then pour a little Parſley and Butter over it; and lay your fried Lamb round it, cut ſome Aſparagus the Size of Peaſe, boil them green, and lay them round your Lamb in Spoonfuls. And garniſh the Diſh with criſp'd Parſley.

A Leg of Lamb *boiled with* Chickens *round it.*

When your Lamb is boiled, pour over it Parſley and Butter; lay you Chickens round your Lamo, and pour cover your Chickens a little white fricacy Sauce. Garniſh your Diſh with Sippets and Lemons.

To boil Pickled PORK.

Firſt waſh your Pork, then ſcrape it clean; and put in the Pot when the Water is cold. and boil it till the Rind is tender.

For boiling a HAM.

Lay one of about ſixteen Pounds, into cold Water two Hours; then waſh it clean, and boil it very ſlow the firſt Hour, and very briſk an Hour and a Half more: Then take off the Rind, and ſprinkle it over with ſome Raſpings of Bread. But ſome who are very curious will wrap it up in Hay, before they put it into the Copper, in order to make it look it red.

To boil a TONGUE.

Lay a dried Tongue in warm Water for Six Hours, then lay it three Hours in cold Water. Then take it out and boil it three Hours which will be ſufficient,

If

If your Tongue be just out of Pickle, it must lay three Hours in cold Water, and then boil it till it will peel.

For boiling a GOOSE.

Season your Goose with Pepper and Salt for four or five Days, then boil it about an Hour; and serve it hot, with Cabbage, Carrots, Turnips, or Colliflowers, tossed up with Butter.

For boiling RABBITS.

Truss them for boiling, and lard them with Bacon; then boil them quick and white. For Sauce take the boiled Liver, and shred it with fat Bacon; toss these up together in some Gravy, white Wine Vinegar, Nutmeg, Mace, and Salt; set Parsley, minced Barberries, and drawn Butter. Lay your Rabbits in a Dish, and pour the Sauce all over them. Garnish it with sliced Lemon and Barberries.

Boiling RABBITS *with* Sausages.

Take a Couple of Rabbits, and when almost boiled, put in a Pound of Sausages, and boil with them; when done enough, dish the Rabbits, placing the Sausages round the Dish, with some fried Slices of Bacon. For Sauce, put Mustard and melted Butter beat up together in a Cup, and serve them hot,

For boiling PIGEONS.

Stuff your Pigeons with sweet Herbs, chopped Bacon, grated Bread, Butter, Spice, and the Yolk of an Egg; then boil them in strong Broth, Butter and Vinegar, Mace and Salt, set Parsley, minced Barberries, and drawn Butter; lay your Pigeons in the Dish, pour it all over them; garnish with sliced Lemon and Barberries.

For boiling CHICKENS.

Take four or five Chickens, as you would have your Dish in bigness; if they be small ones, scald them; then pluck them, which will make them whiter;

then

then draw them, and take out the Breaſt-bone; waſh them, truſs them, cut off the Heads and Necks, tie them in a Napkin, and boil them in Milk and Water, and a little Salt, about five and twenty Minutes. They are better for being killed the Night before you uſe them.

For making Sauce to the CHICKENS.

Boil the Necks, Livers and Gizzards, in Water, and when they are enough, ſtrain off the Gravy, and put a Spoonful of Oyſter-Pickle to it, break the Livers ſmall, mix a little Gravy, and rub them thro' a Hair-ſieve with the back of a Spoon; then put a Spoonful of Cream to it, a little Lemon and Lemon-peel grated; thicken it with Butter and Flour. Let your Sauce be no thicker than Cream, pour it upon your Chickens. Garniſh the Diſh with Sippets and Muſhrooms, and Slices of Lemon.

For boiling a TURKEY.

Draw and truſs your Turkey, cut off the Feet, and cut down the breaſt-bone with a Knife; then ſow up the Skin again: ſtuff the Breaſt with the following ſtuffing.

For making Stuffing to a boiled TURKEY.

Boil a Sweet-bread of Veal, chop it fine with a little Lemon-peel, a Handful of Bread-crumbs, a little Beef-ſuet; Part of the Liver, a Spoonful or two of Cream, with Pepper, Salt, Nutmeg, and two Eggs; mix all together, and ſtuff your Turkey with Part of the Stuffing, the reſt may be boiled or fried to lay round it; dredge it with a little Flour, then tie it up in a Cloth, and boil it with Milk and Water: if the Turkey is young, an Hour and a Quarter will do it.

For making Sauce to a boiled TURKEY.

Take a Pint of Oyſters, two or three Spoonfuls of Cream, a little Juice of Lemon, a little ſmall white Gravy, and Salt to your Taſte, thicken it with Flour and Butter, then pour it over the Turkey, and ſerve it up: lay round the Turkey fried Oyſters, and the forced Meat. Garniſh the Diſh with Muſhrooms, Oyſters and Slices of Lemon,

For boiling BROCKALA.

Strip off all the little branches, till you come to the top one, then take a Knife and peel off all the hard outſide ſkin, which is on the Stalks and little branches, waſh them, put them in a Stew-pan of Water with ſome Salt in it when it boils, and the ſtalks are tender, it is enough; then ſend it to Table with Butter in a Cup. The *French* eat Oil and Vinegar with it.

For boiling CARROTS.

Scrape them very clean, and when they are enough, rub them in a clean Cloth, then Slice them into a Plate and pour ſome melted Butter over them. If they are young Spring Carrots, half an Hour will boil them; if large, an Hour; but old Sandwich Carrots will take two Hours.

To dreſs SPINAGE.

Take care to pick and waſh it very clean; put it in a Sauce-pan that will juſt hold it, throw a little Salt over it, and cover the Pan cloſe. Don't put any Water in, but ſhake the Pan often: as ſoon as you find them covered with their own Liquor, and are tender, they are done; then ſqueeze them well between two clean Plates, and ſerve them up with melted Butter in a baſon.

For boiling Sprouts *and* Cabbages.

All ſorts of Sprouts and Cabbage, muſt be boiled in a great deal of Water. Always throw Salt into yo

Water

Water before you put the Greens in. When the Stalks are tender, or fall to the bottom, they are enough, then take them off, before they lose their Colour.

For boiling COLLIFLOWERS.

Take off all the Green Part, and cut the Flowers into four Quarters, and lay them in the Water for an Hour; then put in the Colliflowers in to some boiling Milk and Water, and be sure to skim the Sauce-pan well. When the stalks are tender, take them carefully up, and put them into a Cullender to drain; then dish them, and serve them with melted Butter in a Bason.

For boiling FRENCH BEANS.

String them, then cut them in two, and afterwards across. Lay them in Water and Salt, and when the Pan boils, put in some Salt and the Beans: When they are tender they are enough; they will be soon done. Take care they do not lose their fine Green. Lay them in a deep Plate, and serve them with melted butter in a Cup.

For boiling ASPARAGUS.

Scrape all the Stalks very carefully till they look white, then cut them all even alike. and tie them in little bundles, and throw them into a Stew-pan full of boiling Water, put in some Salt, and let the Water keep boiling; and when they are tender take them up, then make a Toast and dip it in the Asparagus Liquor, and lay it in the Dish: Pour a little Butter over the Toast, then lay the Asparagus on the Toast all round the Dish with the white bottoms outward. Put your Butter in a bason and send it to Table.

For boiling ARTICHOKES.

Wring off the Stalks, and put them into the Water cold, with the Tops downwards, that all the Sand may boil out. When the Water boils, an Hour and a Quarter will do them.

For

For keeping Meat *hot.*

Set the Diſh over a Pan of boiling Water: cover the Diſh with a deep Cover ſo as not to touch the Meat, and lay a Cloth over all. This Way will keep your Meat hot a long Time, and it is better than over-roaſting and ſpoiling the Meat. The ſteam of the Water keeps the Meat hot, and does not draw the Gravy out, or dry it up; whereas if you ſet a Diſh of Meat any Time over a Chaffing-Diſh of Coals, it will dry up all the Gravy, and ſpoil the Meat.

Directions for Haſhing, Stewing, Baking, &c.

HASHING.

For haſhing a Calf's Head.

SLIT your Calf's Head, cleanſe and half-boil it, and when it is cold, cut it in thin Slices, and fry it in a Pan of brown Butter; then put it in a Stew-pan over a Stove, with a Pint of Gravy, and as much ſtrong Broth, a Quarter of a Pint of Claret, as much white Wine, and a Handful of ſavory-balls, two or three ſhrivelled Palates, a Pint of Oyſters, Cocks-combs, Lamb-ſtones, and Sweet-breads, boiled, blanched, and ſliced, with Muſhrooms and Truffles; then put your Haſh in the Diſh, and the other Things ſome round, and ſome on it. Garniſh the Diſh with ſliced Lemon.

A plainer Way than the laſt.

After ſliceing and frying as before, take ſome ſtrong Gravy, a Gill of Red Wine, a few Sweet-Herbs, a little Lemon-peel, and ſome Spice; toſs it up with a little Butter, and take it to Table.

For haſhing Beef.

Cut ſome tender Beef into Slices, and put them in a ſtew

ſtew-pan, well floured, with a Slice of Butter, over a quick Fire, for three Minutes, and then add a little Water, a bunch of Sweet-herbs, ſome Lemon-peel, an Onion, or a little Marjoram, with Pepper, Salt, and grated Nutmeg; cover them cloſe, and let them ſtew till they are tender; then put in a Glaſs of Claret, or ſtrong Beer, and ſtrain your Sauce; ſerve it hot, and garniſh with Lemon ſliced, and Beet Root. This is a very good Diſh.

For haſhing a Leg of MUTTON.

Half-roaſt a Leg of Mutton, and when it is cold, cut it in thin Pieces as you would do any other Meat for haſhing, put it into a ſtew-pan, with a little Water or ſmall Gravy, two or three Spoonfuls of Red Wine, two or three Shalots, or Onions, and two or three Spoonfuls of Oyſter-Pickle; thicken it up with a little Flour, and ſo ſerve it up. Garniſh the Diſh with Horſe-Raddiſh and Pickles.

For haſhing any Part of Mutton.

Cut the Mutton into ſmall Pieces, and then take about half a Pint of Oyſters, and after waſhing them in Water, put them in their own Liquor in a Sauce-pan, with ſome whole Pepper, Mace and a little Salt; when they have ſtewed a little, put in a Spoonful of Catchup and an Anchovy, or pickled Walnut Liquor, ſome Gravy, or Water; then put in your Mutton, and a Piece of Butter rolled in Flour; let it boil till the Mutton is warm through, then add a Glaſs of Claret; lay it upon Sippets, garniſhed with ſliced Lemon and Capers, and if you pleaſe ſome Muſhrooms.

Another Way of haſhing Mutton, *or any ſuch Meat.*

Take a little whole Pepper, Salt, a few Sprigs of Sweet-herbs, a little Anchovy, one Shalot, two ſlices of Lemon, a little Broth or Water; let it ſtew a little

little, and thicken it with a little burnt Butter. Serve it with Pickles and Sippets.

STEWING.

For ſtewing a RUMP *of* BEEF.

Take a fat Rump of young Beef, lard the lower Part with fat bacon, and cut off the Fag-end, and ſtuff the other Part with ſhred Parſley; put it into the Pan, with a Quart of red Wine, two or three Quarts of Water, two or three Anchovies, a little whole Pepper, and a bunch of Sweet-Herbs, an Onion, two or three blades of Mace; ſtew it over a ſlow Fire five or ſix Hours, turning it ſeveral Times in the ſtewing, and keep it cloſe covered; when your Beef is ſtewed enough, take the Gravy from it, thicken part of it with a Lump of Butter and Flower, and put it upon the Diſh with the Beef. Garniſh the Diſh with Horſe-Raddiſh and red Beet Root. There muſt be no Salt upon the beef, only ſalt the Gravy to your Taſte.

You may ſtew Part of a Briſket, or an Ox-Cheek, the ſame Way.

For ſtewing BEEF COLLOPS.

Take ſome raw Beef and cut it in the ſame Manner as you do Veal for Scotch Collops; lay it in the Pan with a little Water, put in ſome Pepper and Salt, ſome Marjoram powdered, a Gill of white Wine, and a Slice or two of fat Bacon, and ſome flour'd butter; then put it over a quick Fire for a little Time, till covered with Gravy, and you may put in a little Catchup; ſerve it hot, and garniſh with ſliced Lemon.

Foo ſtewing DUCKS *whole.*

Draw your Ducks, and waſh them clean; then put them into a Stew-pan, with ſtrong Broth, an Anchovy, Lemon-peel, whole Pepper, an Onion, Mace, and red Wine; when well ſtewed, put in a Piece of Butter;

and

and ſome grated Bread to thicken it; lay ſome Meat Balls and criſped Bacon round them. Garniſh with Shalots.

For ſtewing VEAL.

Take ſome lean Veal, either roaſted, boiled, or raw; cut it into thick ſlices with Water juſt to cover them; then put a little Mace and Nutmeg, a little Pepper and Salt, a Shalot, a little Lemon-peel, and Sweet-Marjoram; and when they are ſtewed near enough, put a little Muſhroom Gravy into the Liquor, a Glaſs of white Wine, a little Lemon-juice, and let it ſtew a little longer; then ſtrain off the Liquor, and you may put ſome Muſhrooms in the Sauce, and thicken your Sauce with Cream or Butter rolled in Flour. Garniſh with ſliced Lemon or Orange, and fried Oyſters.

For ſtewing PIGEONS.

Seaſon and ſtuff your Pigeons, flat the Breaſt-bone and truſs them up as you would do for baking, dredge them over with a little Flour, and fry them in Butter, turning them round till all Sides be brown: then put them into a Stew-pan, with as much Gravy as will cover them, and let them ſtew till they are done; then take part of the Gravy, an Anchovy ſhred, a ſmall Onion, or a Shalot; a little Catchup, and a little Juice of Lemon for Sauce; pour it over your Pigeons, and lay round them forced Meat-Balls and criſp Bacon. Garniſh your Diſh with Lemon and criſp Parſley.

For ſtewing a Neck, Rump, or Leg of Mutton.

After breaking the bones, put them in a Pot with a little Mace, Salt, and whole Pepper, an Anchovy, Nutmeg, a Turnip, two Onions, a little Bunch of ſweet Herbs, a Pint of Ale, a Quart of Claret, a Quart or two of Water, and a ſmall Crust of Bread; ſtop it up, and let it ſtew five Hours, and ſerve it

with Toaſts and the Gravy.—You may do an Ox-cheek in the ſame Manner.

For ſtewing MUTTON CHOPS.

Cut them thin, take two Earthen Pans, put one over the other, lay them between, and burn brown Paper under them.

For ſtewing a PIG.

Firſt roaſt the Pig till it is hot, then take off the Skin, and cut it in Pieces; then put it into a Stew-pan, with good Gravy and white Wine, ſome Pepper, Salt, Nutmeg, and Onions, and a little Sweet-Marjoram, a little Elder Vinegar, and ſome Butter, and when it is ſtewed enough, lay it upon Sippets, and garniſh with ſliced Lemon.

For ſtewing RABBITS.

Cut them into Quarters, then lard them with pretty large Lardons of good Bacon, fry them, and put them in a Stew-pan, with ſtrong Broth, white Wine, a little Pepper, Salt, a Faggot of ſweet Herbs, fried Flour, and Orange.

For ſtewing a CARP.

Take half Claret, and half Gravy, juſt as much as will cover your Carp in the Pan, with Mace, whole Pepper, a few Cloves, two Anchovies, a little Horſe-Raddiſh, a Shalot or Onion, and a little Salt; when the Carp is enough, take it out, and boil the Liquor as faſt as poſſible, till it be juſt enough to make Sauce; flour a bit of Butter, and throw it into it; ſqueeze the Juice of one Lemon, and pour it over the Carp.

For ſtewing TROUT.

Waſh a large Trout; and put it in a Pan with ſome white Wine and Gravy, then take two Eggs buttered, ſome Salt, Pepper, Nutmeg, and Lemon-peel, ſome grated Bread, and a little Thyme; mix them altogether, and put in the Belly of the Trout; then let it ſtew a Quarter of an Hour, and put a Piece of Butter

into

into the Sauce; ſerve it hot, and garniſh with ſliced Lemon.

For ſtewing COD.

Cut your Cod in thin Slices, and lay it at the bottom of your Pan, with half a Pint of white Wine; a Pint of Gravy, ſome Oyſters and ſome Liquor, ſome Pepper, Salt, and a little Nutmeg; and let it ſtew till it is near enough, then thicken it with a piece of Butter rolled in Flour; let it ſtew a little longer, ſerve it hot, and garniſh with Lemon ſliced.

For ſtewing OYSTERS.

Firſt waſh them in clean water; then ſet on a little of their own Liquor, Water, white Wine, a blade of Mace, a little whole Pepper; let it boil very well, then put in your Oyſters, and let them juſt boil up; then thicken them with the Yolks of two Eggs, a piece of Butter, and a little Flour, beat up very well; thicken it, and ſerve it up with Sippets and Lemons.

For ſtewing PIKE.

Scale and clean a large Pike, ſeaſon it in the belly with a little Salt and Mace, ſkewer it round, put it into a deep Stewpan, with a Pint of ſmall Gravy, a Pint of red Wine, and two or three blades of Mace, ſet it over a Stove with a ſlow Fire, and cover it up cloſe; when it is enough, take part of the Liquor, put to it two Anchovies, a little Lemon-peel ſhred fine, and thicken the Sauce with butter; before you lay the Pike on the Diſh, turn it with the back upwards, take off the ſkin and ſerve it up. Garniſh the Diſh with Lemon and Pickle.

For ſtewing TENCH.

Scale and gut a live Tench, and waſh the Inſide with Vinegar, then put it into a Stew-pan when the Water boils, with ſome Salt, a bunch of ſweet Herbs, ſome Lemon-peel, and whole Pepper; cover it up

close, and boil it quick till enough; then strain off some of the Liquor, and put to a little white Wine, some Walnut Liquor, or Mushroom Gravy, an Anchovy, some Oysters and Shrimps; boil these together, toss them up with thick Butter rolled in Flour, adding a little Lemon-juice. Garnish it with Lemon and Horse-raddish, serve it with hot Sippets.

BAKING.

For baking HERRINGS.

Put fifty Herrings into a Pan, cover them with two parts Water, and one part Vinegar with a good deal of All-spice, some Cloves, a bunch of sweet Herbs, a few bay-leaves, and two large Onions, tie them down close, and bake them: when they come out of the Oven, heat a pint of red Wine hot, and put to them, then tie them down again, and let them stand four or five days before you open them, and they will be very fine and firm.

For making GINGER-BREAD.

Take half a Pound of brown Sugar, a Pound and a half of Treacle, two Eggs beaten, one Ounce of Ginger beaten, and sifted; of Mace, Cloves, and Nutmeg, all together, half an Ounce, beaten very fine; Corriander-seeds, and Carraway-seeds, of each half an Ounce; two Pounds of Buter melted; mix all these together, with as much Flour as will knead into a stiff paste, then roll it out, and cut it into what Form you please; bake it in a quick Oven on Tin-plates: a little Time will bake it.

For baking BEEF *the* French *Way.*

First bone, and take away the Skin and Sinews, then lard it with fat Bacon, season your Beef with Cloves Salt, and Pepper, then tie it up tight with a Pack-thread and put it in an earthen pan, some whole Pepper, an Onion stuck with ten Cloves, and put at the Top a bunch of sweet Herbs, two or three Bay Leaves, a Quarter of

of a Pound of Butter, and half a Pint of Claret, or white Wine Vinegar; cover it close, bake it four or five Hours; serve it hot with its own Liquor, or serve it cold in Slices, to be eat with Mustard and Vinegar.

For baking CALF'S HEAD.

First wash it clean, then halve it, and beat the yolks of three Eggs, and rub it over with a Feather on the Outside, then take some grated Bread, some Pepper, Salt, and Nutmeg, Lemon-peel grated, with some Sage cut small: then strew this mixture over the Outside of the Head with some bits of butter; put a little Water in the Dish, and bake it in a quick Oven, and when you serve it, pour over it some strong Gravy, with the Brains first boiled and mixed in it. Garnish it with Lemon.

For making FRICASEYS, BROILING, FRYING, *&c.*

FRICASEYS.

For making a Fricasey of CHICKENS.

FIRST half boil your Chickens, take them up, then cut them in Pieces, and put them in a Frying-pan, and fry them in butter. then take them out of the Pan and clean it, and put in some white Wine, some strong Broth, some grated Nutmeg, a little Pepper and Salt, a bunch of sweet Herbs, and a Shallot or two, ; let these, with two or three Anchovies, stew on a slow Fire, and boil them up; then beat it with Butter and Eggs till it is thick, put your Chickens in, and toss them up well together; lay Sippets in the Dish, and serve it up with sliced Lemon and fry'd Parsley.

For making a brown Fricasey of CHICKENS.

Skin them first, then cut them in pieces, and fry them

them in Butter or Lard; when they are fry'd, take them out, and let them drain; then make Force-meat balls, and fry them: then take some strong Gravy, a Shallot or two, a bunch of sweet Herbs, a little Anchovy Liquor, some Spice, a Glass of Claret, some thin lean Tripe, cut with a Jagging-Iron, to imitate Cocks-combs; thicken your Sauce with burnt Butter, then put in your Chickens, and toss them up together. Garnish with fry'd Mushrooms, dipped in butter and parsley fry'd, or sliced Lemon.

For fricasseying CALF'S FEET *white.*

Boil the Feet as you would do for eating, then take out the bones, and cut them in two, put them in a Stew-pan, with a little white Gravy, and a Spoonful or two of white Wine; take the Yolks of two or three Eggs, two or three Spoonfuls of Cream, grate a little Nutmeg and Salt, with a Lump of butter, shake all well together. Garnish your Dish with slices of Lemon and Currants, then serve it up.

How to make a brown Fricasey of RABBITS.

Cut your Rabbits into small pieces, then fry them in butter over a quick Fire; when they are fry'd, take them out of the Butter and heat them in a Stew-pan with a little Nutmeg, Flour and Butter: then take it up, and put a few bread Crumbs over it, season'd with Lemon-peel, Parsley, Thyme, and a little Salt and Pepper. Garnish with crisp Parsley.

How to make white a Fricasey of RABBITS.

Half boil a Couple of young Rabbits, and when they are cold, cut them in small Pieces, then put them into a Stew-pan with white Gravy, a little Onion, a small Anchovy, shred Mace, and Lemon-peel; set it over a Stove, and let it have one boil; then take a little cream, the Yolks of two Eggs, a Lump of Butter, shred Parsley, and

and a little juice of Lemon; put them altogether into a Stew-pan, and ſhake them over the Fire till they are as white as Cream; you muſt not let it boil, if you do, it will curdle. Garniſh your Diſh with Pickles and Lemon.

How to make Force-meat BALLS.

Take half a Pound of Suet, as much Veal cut fine, and beat in a marble Mortar, or Wooden Bowl; have a few ſweet Herbs ſhred fine, and a little Mace dried and beat fine, a ſmall Nutmeg grated, or half a large one, a little Pepper and Salt, and the Yolks of two Eggs; mix all theſe well together, then roll them in Flour, and fry them brown. If they are for any Thing of white Sauce, put a little Water on in a Sauce-pan, and when the Water boils put theſe in for a few Minutes; but never fry them for white Sauce.

How to fricaſey LAMB.

Cut a hind Quarter of Lamb into thin Slices, ſeaſon them with ſavoury Spice, ſweet Herbs, and a Shalot; then fry them, and toſs them up in ſtrong Broth, white Wine, Oyſters, two Palates, a little brown Butter, forced-meat ball, and an Egg or two to thicken it, or a bit of Butter roll'd in Flour. Garniſh with ſliced Lemon.

How to fricaſey cold ROAST BEEF.

Firſt cut your Beef into thin Slices, then ſhred a Handful of Parſley very ſmall, cut an Onion into pieces, and put them together in a Stew-pan, with a piece of Butter, with a good Quantity of ſtrong Broth, ſeaſon with Pepper and Salt, and let it ſtew gently a Quarter of an Hour; then beat the Yolk of four Eggs in ſome good Claret, and a Spoonful of Vinegar, and put it to your Meat; ſtirring it till it grows thick, rub your Diſh with a Shalot before you ſerve it up,

How

How to fricaſey DUCKS.

Quarter them, and beat them with the back of your Cleaver, dry them well, fry them in ſweet butter: when they are almoſt fry'd, put in a handful of Onions ſhred very ſmall, and a little Thyme; then put in a little Claret, thin Slices of Bacon, Spinage and Parſley boiled green, and ſhred ſmall; beat the Yolks of three Eggs, with a little Pepper, into a Diſh, and ſome grated Nutmeg, toſs them up with a Ladleful of drawn butter; pour this on your Ducks, lay your Bacon upon them and ſerve them hot:

For fricaſeying a GOOSE.

Roaſt your Goole, and before it is quite done, cut and ſcotch it with your Knife long-ways, and then ſlaſh it acroſs, ſtrew Salt and Pepper over it; then lay it in your pan, with the ſkinny ſide downward, till it has taken a gentle Heat; then broil it on a Gridiron over a gentle Fire; when it is enough, baſte the upper ſide with butter, a little Sugar, Vinegar, and Muſtard, pour this into a Diſh, with Sauſages and Lemon, and ſerve it up.

BROILING.

Broiling Sheep *or* Hogs TONGUES.

Firſt boil, then blanch, and ſplit your Tongues, ſeaſon them with a little Pepper and Salt, then tie them in Eggs, throw over them a few Bread Crums, and broil them till they are brown; ſerve them up with a little Gravy and Butter.

How to broil CHICKENS.

Firſt ſlit them down the back, then ſeaſon them with Pepper and Salt, and lay them on a very clear Fire, at a good Diſtance. Let the Inſide lie next the Fire till it is above half done, then turn them, and take care the fleſhy ſide do not burn, and let them be of a fine brown, your Sauce ſhould be good Gravy, with Muſhrooms,

and

and garnish with Lemon and the Livers broiled, the Gizzards cut, slashed, and broiled with Pepper and Salt.

For broiling WHITINGS.

Wash them with Salt and Water and dry 'em well, then flour them; rub your Gridiron well with Chalk, (for that keeps the Fish from sticking) make it hot; then lay them on; and when they are enough serve them with Oyster or Shrimp Sauce. Garnish with sliced Lemon.

For broiling COD-SOUNDS.

Let them lie a few minutes in hot Water, take 'em out and rub them well with Salt, take off the black Dirt and Skin: when they look white, put them in Water and give them a boil, take them out, flour, salt, and pepper them, and broil whole; when they are enough lay them in your Dish, and pour melted butter and Mustard over them.

For broiling BEEF STEAKS.

Beat your Steaks with the back of a Knife, put Pepper and Salt over them, lay them on a Gridiron over a clear Fire, set your Dish over a Chafing-Dish of Coals, with a little brown Gravy: chop an Onion or Shalot as small as possible, and put it amongst the Gravy; if your Steaks be not over much done, (Gravy will come from them) put them on a Dish, and shake it all together. Garnish your Dish with Shalots and Pickles.

FRYING.

How to fry OYSTERS.

Mix a Batter of Flour, Milk and Eggs, then wash your Oysters and wipe them dry, then dip them in the Batter, and roll them in some Crumbs of Bread and a little Mace beat fine, and fry them in very hot Butter or Lard.

For

For frying VEAL CUTLETS.

Cut your Veal into Slices and lard 'em with Bacon, and ſeaſon it with ſweet Marjoram, Nutmeg, Pepper, Salt, and a little grated Lemon-peel, waſh them over with Egg, and ſtrew over them this Mixture; then fry them in ſweet butter, and ſerve them with Lemon ſliced and Gravy.

Another Way of dreſſing Veal Cutlets.

Cut a Neck of Veal into Steaks, and fry it in butter. Boil the Scragg to ſtrong Broth, add two Anchivies, two Nutmegs, ſome Lemon-peel, Penny-royal, and Parſley, ſhred very ſmall: burn a bit of Butter, pour in the Liquor and the Veal Cutlets, with a Glaſs of white Wine, and toſs them all up together. If it be not thick enough, flour a bit of Butter and throw in. Lay it into the Diſh; ſqueeze an Orange and ſtrew as much Salt as will reliſh.

How to fry MUTTON STEAKS.

Cut off the Rump end of the Loin, then cut the reſt into ſteaks and flat them with a Cleaver or Rolling-pin, ſeaſon them with a little Salt and Pepper, and fry them in Butter over a quick Fire; as you fry them put them into an earthen Pot till you have fried them all; then pour the Fat out of the Pan, put in a little Gravy, and the Gravy that comes from the Steaks, with a Spoonful of red Wine, an Anchovy, and an Onion or a Shalot ſhred; ſhake up the Steaks in the Gravy, and thicken it with Horſe-Raddiſh and Shalots.

Another Way of dreſſing Mutton Cutlets.

Firſt take a handful of grated Bread, a little Thyme, Parſley, and Lemon-peel ſhred very ſmall with ſome Nutmeg, Pepper and Salt; then cut a loin of Mutton into Stoaks, and let them be well beaten; and take the Yolks of two Eggs, rub all over the Steaks. Strew on the grated Bread with theſe Ingredients mix'd together

and

and fry them. Make your Sauce of Gravy with a Spoonful or two of Claret, and a little Anchovy.

To fry Beef Steaks *with* Oysters.

Pepper some tender Beef Steaks to your Mind, but don't salt them, for that will make them hard; turn them often till they are enough, which you will know by their feeling firm; then salt them to your Mind.

For Sauce, take Oysters with their Liquor, and wash them in Salt and Water; let the Oyster Liquor stand to settle, and then pour off the clear; stew them gently in it, wsth a little Nutmeg or Mace, some whole Pepper, a Clove or two, and take care you don't stew them too much, for that will make them hard: when they are almost enough, add a little white Wine, and a Piece of Butter rolled in Flour to thicken it.

Some chuse to put an Anchovy, or Mushroom-Catchup into this Sauce, which makes it very rich.

How to fry BEEF-STEAKS.

Pepper and salt your Rump Steaks, or any other tender Part of the Beef and then put 'em in a Pan with a Piece of Butter and an Onion, over a slow Fire close cover'd; as the Gravy draws pour it from the Beef, still adding more Butter at times, till your Beef is enough; then pour in your Gravy, with a glass of strong Beer or Claret, then let it boil up, and serve it hot, with Juice of Lemon, or a little Verjuice.

For making white Scotch Collops.

Cut about four Pounds of a Fillet of Veal into thin Pieces, then take a clean Stew-pan, butter it over, and shake a little Flour over it, then lay your Meat in piece, by piece, till all your Pan is covered; then take two or three Blades of Mace, and a little Nutmeg, set your Stew-pan over the Fire, toss it up together till all your Meat be white, then take half a Pint of strong Veal Broth, which must be ready made, a Quarter of a Pint

of

of Cream, and the Yolks of two Eggs, mix all theſe together, put it to your Meat, keeping it toſſing all the Time till they juſt boil up, when they are enough ſqueeze in a little Lemon: You may add Oyſters and Muſhrooms to make it rich.

How to fry CALVE'S FEET *in* Butter.

Blanch the Feet, boil them as you would do for eating, take out the large Bones and cut them in two, beat a Spoonful of Wheat-Flour and four Eggs together, put it to a little Nutmeg, Pepper and Salt, dip in your Calves Feet, and fry them in Butter a light brown, and lay them upon a Diſh with a little melted Butter over them. Garniſh your Diſh with Slices of Lemon, and ſerve them up.

How to make Apple Fritters.

Take the Whites of 3 Eggs and the Yolks of ſix well beat together, and put to them a Pint of Milk or cream; then put to it four or five Spoonfuls of Flour, a glaſs of Brandy, half a Nutmeg grated, and a little Ginger and Salt; the Batter muſt be pretty thick, then ſlice your Apples in Rounds, and dipping each Round in Batter, fry them in good Lard, over a quick Fire.

How to fry Pancakes.

Take a Pint of Milk or Cream, 8 Eggs, a Nutmeg grated, and a little Salt, before you ſtir it: it muſt be as thick with Flour as ordinary Batter, and fried with Lard, turn it on the backſide of a Plate. Garniſh with Orange, and ſtrew Sugar over them.

For making an APPLE TANSEY.

Cut three or four Pippins into thin Slices, and fry them in good Butter, then beat four Eggs with ſix Spoonfuls of Cream, a little Roſe-Water, Sugar and Nutmeg; ſtir them together and pour it over the Apples: Let it fry a little, and turn it with a Pie-plate. Garniſh with Lemon, and ſtrew Sugar over it.

How to make a Gooſeberry *Tanſy.*

Fry a Quart of Gooſeberries till tender in freſh butter, and maſh them; then beat ſeven or eight Eggs, four or five Whites, a Pound of Sugar; three Spoonfulls of Sack, as much Cream, a Penny-Loaf grated and three Spoonfuls of Flour, mix all theſe together, and put the Gooſeberries out of the Pan to them, and ſtir all well together, and put them into a Sauce-pan to thicken; then put freſh Butter into the Frying-pan, fry them brown; and ſtrew Sugar on the Top.

For making a Water TANSEY.

Take a Dozen of Eggs, and eight or nine of the beſt Whites, beat them very well, and grate a Penny-Loaf and put in a Quarter of a Pound of melted Butter and a Pint of the Juice of Spinage. Sweeten it to your Taſte.

For making an Apple FROISE.

Cut your Apples into thin Slices, then fry them of a light brown; take them up and lay them to drain and keep them from breaking, then make the following Batter: Take five Eggs, but three Whites, beat them up with Flour and Cream, and a little Sack: make it the Thickneſs of a Pancake Batter, pour in a little melted Butter, Nutmeg and a little Sugar. Melt your butter, and pour batter, and lay a ſlice of Apple here and there, pour more Batter on them; fry them of a fine light brown, then take them up, and ſtrew double refin'd Sugar over them.

Directions for making PIES *and* TARTS.

For making Minced PIES.

PArboil about a pound of tender lean Beef, add to it a pound of fine Suet, two fine large Pippins, a Quarter of a pound of Raiſins of the Sun ſtoned, chop them them all ſmall together, and ſweeten it with Liſbon ſugar,

then put in a pound of good Currants well picked and dried, ſome All-ſpice, a little Salt, a little Lemon-Juice, ſome Angelica and candied Orange-peel, mix 'em all well together, and moiſten with a little Sack or brandy which you like beſt, and it may be kept a Month, if you chuſe to lay to lay any part of it by.

For making a Veniſon PASTY.

Firſt bone a Haunh or ſide of Veniſon, then cut it ſquare, and ſeaſon it with ſalt and pepper; make it up in your Paſte; a peck of Flour for a Buck Paſty, and three Quarters for a Doe; two pounds of Beef-ſuet at the bottam of your Buck paſty, and a pound and a half for a Doe. A Lamb Paſty is ſeaſoned in the ſame manner as a Doe.

For making a Giblet Pie.

Firſt ſcald then pick your Giblets, and ſet 'em on the Fire, with Water enough to cover them, ſeaſon them pretty high with pepper and ſalt, an Onion and a bunch of ſweet Herbs. When they are ſtewed very tender take them out of the Liquor and let 'em ſtand to cool; afterwards put them into a ſtanding Pie, or into a pan with good Puff-paſte round it, a proper Quantity of Butter, and the Yolks of hard Eggs: Forced Meat-Balls may be laid over them, leaving a Hole on the Top of the Lid to pour in half the Liquor which the Giblets were ſtewed in, juſt before your Pie is ſet in the Oven, and if there is Occaſion, the Remainder of the Liquor heated hot when it is cut open.

For making a Gooſe Pie.

Make the Walls of a Gooſe Pie that your Cruſt be juſt big enough to hold the Gooſe; firſt have a pickled dried Tongue, boiled tender enough to peel off, cut the Root, bone the Gooſe, and a large Fowl; take half a Quarter of an Ounce of Mace beat fine, three Tea-ſpoonfuls of Salt, a Tea-ſpoonful of beaten pepper,

and

and mix altogether; ſeaſon both Fowl and Gooſe with it, then put the Fowl into the Gooſe, and Tongue into the Fowl, and lay the Gooſe in the ſame Form as if whole. Put half a pound of Butter on the Top, and lay on the Lid. This Pie is excellent either hot or cold, and may be kept a great while. A ſlice of this Pie makes a pretty little Side-Diſh for Supper.

Another Way.

Parboil your Gooſe, then bone it and ſeaſon it with Pepper and Salt, and put it into a deep Cruſt, with Butter both under and over. Let it be well baked, fill it up at the Vent Hole with melted Butter. Serve it up with Muſtard, Bay-leaves, and Sugar.

For making a Green-Gooſe Pie.

Take two fat green Geeſe, bone them, then ſeaſon them pretty high with Pepper, Salt, Nutmeg, and Cloves, and you may if you like it, add a Couple of whole Onions in the Seaſoning, lay them one on another, and fill the Sides, then cover them with Butter, and bake them.

For making a ſavoury Chicken Pie.

Seaſon ſix ſmall Chickens with Mace, Pepper and ſalt, both inſide and out, then take three or four Veal-ſweetbreads ſeaſoned with the ſame, lay round them a few forced Meat Balls, put in a little Water and Butter, and bake it, then take a little ſweet white Gravy, not very ſtrong, and ſhred a few Oyſters and a little Lemon-peel, ſqueeze in a little Lemon-Juice, not to make it too ſour; if you have no Oyſters take the whiteſt of your Sweetbreads, boil them, cut 'em ſmall and put them into your Gravy, thicken it with Butter and Flour; when you open the Pie, if there is any Fat, ſkim it off, and pour the above Sauce over the Chickens Breaſt, ſo ſerve it up without any Lid.

For making a Scotch Collop Pie.

Cut a Fillet of Veal into thin Slices, ſeaſon with

Pepper, Cloves, Mace, Nutmeg, and Salt, cut an Onion and lay in the Bottom, then lay a Row of Collops and Slices of Bacon, and some Yolks of hard Eggs, take some Savory, Sweet-Marjoram and Parsley shred, strew them betwixt every Row of Meat, till you have laid all the Collops in, then put a little Water in the Bottom of your Pie, and some Pieces of Butter over the Meat; you may put in some pickled Mushrooms, Oysters, and slic'd Lemon. When your Pie is baked take off the lid, and pour away the Fat, then pour in some good Mutton Gravy with Butter, drawn thick.

How to make an Eel Pie.

Skin and clean the Eels, season them with a little Nutmeg, Pepper and Salt, cut them in long Pieces; you must make your Pie with good Butter-paste; let it be oval, with a thin Crust; lay in your Eels length ways, putting over them a little fresh Butter, then bake them.

How to make a Mutton Pie.

Pepper and Salt your Mutton Steaks, fill the Pie, then lay on Butter, pour in some thin Gravy and close it. When it it baked skim the Fat off the Pie, toss up a Handful of chopped Capers, Oysters and Cucumbers in Gravy, an Anchovy and drawn Butter, and pour them in.

How to make a savoury Lamb Pie.

First season the Lamb with Pepper, Salt, Cloves, Mace and Nutmeg, then put it into your Crust, with a few Sweetbreads and Lambstones, seasoned as your lamb, also some large Oysters, and savory Force-Meat Balls, hard Yolks of Eggs, and pour in a little thin Gravy; then put Butter all over the Pie, and lid it, and set it in a quick Oven an Hour and a half; then make a lear with Oyster liquor, and as much Gravy, a little Claret, with one Anchovy in it, and a grated Nutmeg: let these have a boil, thicken it with the Yolks of two or three Eggs, and when the Pie is drawn, put it in.

How to make a POTATOE Pie.

Firſt make your Cruſt, then put a Layer of Butter in the Bottom, then boil your Potatoes tender, put them in, and lay upon them Marrow, Yolks of hard Eggs, Orange, Lemon, and blanched Almonds, whole Spice, Dates, Piſtachos, and Citron-peel, candied; then put a Layer of Butter over all, cloſe up your Pie, bake it, and when it comes out of the Oven cut up the Lid, and pour in melted Butter, Wine, Sugar, and three Yolks of Eggs.

How to make a PIGEON Pie.

Truſs and lard your Pigeons with Bacon, ſeaſon them with Pepper, Salt and Nutmeg, ſtuff them with force-meat Balls; lay on Sweetbreads, Lamb-ſtones, and Butter, and cloſe the Pie; then pour in a Liquor made of Claret, Oyſter Liquor, Gravy, two Anchovies, a Faggot of ſweet Herbs, and an Onion; and thicken it with brown Butter.

This Liquor will ſerve for ſeveral Sorts of Meat, and Fowl Pies.

How to make an OYSTER Pie.

Firſt parboil a Quart of large Oyſters in their own Liquor, then mince them ſmall, and pound them in a Mortar with Marrow, Piſtacho-Nuts, and ſweet Herbs, an Onion, and ſavoury Spice, and a little grated Bread, or ſeaſon them in the ſame Manner whole; lay on Butter, and cloſe the Pie.

How to make a HERRING Pie.

Take ſome pickled Herrings, ſoak them well in freſh Water, take off their Skins whole; mince your Fleſh with two Roes; put ſome grated Crumbs of Bread, ſeven or eight Dates, Roſe-water, a little Sack, with Saffron and Sugar, make of theſe a pretty ſtiff Paſte, then fill the Skins of your Herrings with this Farce, lay Butter in the Bottom of your Diſh, lay in your Herrings and Dates with them, and on the Top

of them lay Gooseberries, Currants and Butter; then close it up, bake it, and when done, liquor it with Vinegar, Butter, and Sugar.

How to make a RABBIT Pie.

First cut Rabbits into Pieces, fry them in Lard with a little Flour, season them with Salt, Pepper, Nutmeg, sweet Herbs, adding a little Broth; when they are cold, put them in your Pie, adding Morels, Truffles, and pounded Lard, lay on the Lid, set it in the Oven, and let it stand for an Hour and a half; when it is about half baked, pour in the Sauce in which the Rabbits were fried, and just before you serve it up to Table, squeeze in some Seville Orange.

For making Another.

Parboil a Couple of Rabbits, bone, lard and season them with Pepper, Salt, Nutmeg, Cloves, Mace, and Winter Savoury; put them in your Pie, with a good many force-meat Balls, laying a Pound of Butter on the Top, close it up, bake it, and when it is cold, fill it up with clarified Butter.

How to make a young ROOK PIE.

Cut young Rooks, flea and parboil them and put a Crust at the Bottom of your Dish, with a great Deal of Butter and force-meat Balls, then season the Rooks with Salt, Pepper, Mace, Cloves, Nutmeg, and some sweet Herbs, and put them into your Dish; pour in some of the Liquor they were parboiled in, and lid it; when baked, cut it open and skim off the Fat; warm and pour in the Remainder of the Liquor they were parboiled in, if you think the Pie wants it.

For making a TURKEY Pie.

Bone your Turkey and season it with savoury Spice, and lay it in the Pie, and two Capons cut into Pieces in order to fill up the Corners. A Goose Pie may be made in the same Manner, with two Rabbits to fill up the Corners.

How

How to make a TROUT PIE.

Clean and ſcale your Trouts, and lard them with Pieces of a Silver Eel rolled up in Spice, and ſweet Herbs, and Bay-leaves powdered; lay between and on them the Bottoms of ſliced Artichoks, Muſhrooms, Capers, ſliced Lemon; lay on Butter and cloſe the Pie.

For making a PORK PIE.

Skin your Pork firſt, then cut into Steaks, and ſeaſon it pretty well with Salt, Nutmeg ſliced, and beaten Pepper: put in ſome Pippins cut into ſmall pieces as much as you think convenient, and ſweeten with Sugar to your Palate; put in half a Pint of white Wine; lay Butter all over it, cloſe up your Pie, and ſet it in the Oven.

A PORK PIE *for eating cold.*

Bone your Loin of Pork, and cut part of it into Collops, take alſo as many Collops of Veal of the ſame Size, and beat them both with the Back of a Cleaver; ſeaſon the Pork with Salt, Pepper, minced Sage, and the Yolks of hard Eggs; ſeaſon your Veal with Cloves, Mace, Nutmeg, Thyme minced, and the Yolks of hard Eggs; then lay in your Diſh a Layer of Veal and a Layer of Pork, till you have laid all your Meat in; then cloſe up your Pie, and liquor it with Saffron Water, and the Yolks of Eggs. When it is baked, and cold, fill it with clarified Butter: remember the firſt and laſt Layer you lay be Pork. When baked ſet it by for Uſe.

How to make a HARE PIE.

Cut the Hare into Pieces, then break the Bones, and lay them in the Pie; lay on ſliced Lemon, force-meat Balls and Butter, and cloſe it with the Yolks of hard Eggs.

How to make a TENCH PIE.

Make your Cruſt, then put on it a Layer of Butter,

ſcatter in grated Nutmeg, Cinnamon and Mace, then put in ſix Tench, lay over them more Butter, Spice, and a few new Currants; pour in a Quarter of a Pint of Claret, and let the Pie be baked well, when it comes out of the Oven, put in melted Butter, and duſt it over with fine Sugar, and ſerve it up.

How to make an ARTICHOKE PIE.

Take twelve Artichoke Bottoms, and boil them tender, boil alſo the Yolks of twelve Eggs hard, then take three Ounces of candied Orange, Lemon, and Citron-peel, half a pound of Raiſins ſtoned, a little grated Nutmeg, a Blade of Mace, a Quarter of a Pound of Sugar: then put theſe into your Pie, with half a pound of Butter, obſerving to lay the Sweetmeats uppermoſt: when it comes out of the Oven put in half a pint of Cream, and as much Sack.

How to make an APPLE PIE.

Firſt ſcald about a Dozen large Apples very tender, then take off the Skin, and take the Core from them and put it to twelve Eggs, but ſix Whites; beat them very well, and take the Crumb of a Penny-Loaf grated and a grated Nutmeg; ſugar it to your Taſte, and put a Quarter of a pound of Butter melted; mix all theſe together, and bake them in a Diſh, butter your Diſh, and take care that your Oven is not too hot.

The beſt Ingredients for SWEET PIES.

The Meat, Fiſh, or Fowls, Balls, Spice, Lemon, Citron, Skirrits, Currants, Raiſins, Gooſeberries, Damſons, Grapes, and Orange-peel candied, Spaniſh Potatoes, and a Caudle.

The Ingredients for SAVOURY PIES.

The Meat, Fowls, or Fiſh, ſavory Spices, ſhivered Palates, Cocks-Combs and Stones, Lamb-Stones, Bacon, Oyſters, Muſhrooms, Artichoke Bottoms, Truffles, and a Lear.

Paſte

Paſte for a PASTY.

Knead up a Peck of fine Flour with ſix Pounds of Butter and four Eggs, with cold Water.

How to make a Cruſt for a Raiſed PIE.

Boil ſix pounds of Butter in a Gallon of Water, ſkim it off very clean, and put it directly into a peck of Flour, work it well into the paſte, then pull it in pieces till it is cold, and make it up into what Form you chuſe.

This will do for the Gooſe Pie.

A fine Paſte for Patty-Pans.

Work up a pound of Flour, with half a pound of Butter, two Ounces of fine Sugar, and Eggs.

Of TARTS.

How to make a GOOSEBERRY TART.

Take your Cruſt, then ſheet the Bottoms of the Patty-pans, and ſtrew them over with powder Sugar, then take green Gooſeberries, and fill your Tarts with them, and lay a Layer of Gooſeberries, and a Layer of Sugar; ſo cloſe your Tarts, and bake them in a quick Oven, and they will be a very fine green.

A ſhort Paſte for TARTS.

Rub a pound of Wheat Flower, and three Quarters of a Pound of Butter together, put three Spoonfuls of Loaf-Sugar to it, beat and ſifted, the Yolks of four Eggs beat very well; put to them a Spoonful or two of Roſe-Water, and work them all together into a Paſte; then roll them thin, and ice them over, and bake them in a ſlow Oven.

How to make a CHERRY TART.

Take two Pounds of Cherries, bruiſe, ſtone, and ſtamp them; and boil up their Juice with Sugar; then ſtone four Pounds more of Cherries, and put them into your Tart with the Cherry Syrup; bake your Tart, ice it and ſerve it up.

The beſt Rules to be obſerved in making PUDDINGS.

FOR boiling puddings, always take care that the bag or cloth be very clean, and dipt in hot water, and then well floured. If a batter pudding, tie it cloſe; if a bread-pudding, tie it looſe; and be ſure the water boils before you put the puddings in; and you ſhould move the puddings in the pot after, for fear they ſhould ſtick. When you make a batter pudding, firſt mix the flour well with milk, then put in the ingredients by degrees, and it will be free from lumps. But for a plain batter-pudding, the beſt way is to ſtrain it through a coarſe hair-ſieve, that it may neither have lumps, nor the treads of the eggs; and in all other puddings, ſtrain the eggs when they are beat. If you boil them in bowls, or china diſhes, butter the inſide before you put in the batter. And for all baked puddings, butter the pan or diſh before the puddings is put in.

For making a very fine PUDDING.

Take a pint of boil'd cream, put into it a little nutmeg and mace; then take the crumbs of two French rolls and put them into the boiled cream; then take yolks of ſix eggs, and about twenty almonds beat very ſmall, and half a pound of marrow: mingle all theſe well together, and ſeaſon it with a little ſugar and ſalt, and ſend it to the oven.

A very good PLUMB PUDDING, *and not expenſive.*

Take a quart of milk, twelve ounces of currants, the like quantity of raiſins of the ſun, ſtoned, a pound and a half of ſuet, chopped ſmall, eight eggs and four whites, half a nutmeg grated, a little beaten ginger, a ſpoonful of brandy, a few ſweet-meats, and mixt up very ſtiff with fine flour. You may bake it or boil it. Take care the oven be not over hot.

For making a boiled PLUMB PUDDING.

Shred a pound of beef ſuet very fine, and add three quarters of a pound of raiſins, ſtoned; then take ſome grated nutmeg, a large ſpoonful of ſugar, a little ſalt, four eggs, ſome ſack, three ſpoonfuls of cream: and ſix ſpoonfuls of flour; mix theſe well together, tie it up in a cloth, and let it boil three hours: pour melted butter over it.

For making a BREAD PUDDING.

Put a quarter of a pound of butter into a pint of cream, ſet it on the fire, and keep it ſtirring; the butter being melted, put in as much grated bread as will make it very light, ſome grated nutmeg, and a little ſugar, three or four eggs, and a little ſalt; mix all well together, butter a diſh, put it in, and bake it half an hour.

For making an APPLE PUDDING.

Scald ſix or eight codlings, take out the cores, and cut them into pieces, put ſome cinnamon, ſome ſugar, and roll them into a fine paſte tied up in a clean cloth, about an hour will boil it; then pour into it ſome melted butter and cream, and ſerve it up.

For making a light PUDDING.

Put ſome cinnamon, mace and nutmeg into a pint of cream, and boil it; when it is boiled, take out the ſpice; then take the yolks of eight eggs,

and

and four of the whites; beat them well with some sack, then mix them well with your cream, with a little salt and sugar, and take a half-penny white loaf, and a spoonful of flour, and put in a little rose-water, beat all these well together, and wet a thick cloth, and flour it, then put your pudding into it, and tie it up, and when the pot boils, it must boil an hour. Melt butter and sugar, and pour over it.

For making a cheap baked RICE PUDDING.

Take a quarter of a pound of rice, boil it in a quart of milk; stir it that it does not burn; when it begins to be thick, take it off, let it stand till it is a little cool; then stir in a quarter of a pound of butter, and sugar to your palate; grate a small nutmeg, butter your dish, pour it in, and bake it.

For making a RICE PUDDING.

Take half a pound of ground rice, set it on the fire with three pints of new milk, boil it well, and when it is almost cold, put to it eight eggs well beaten, and but half the whites, with half a pound of butter, and half a pound of sugar; put in some nutmeg or mace. It will take about half an hour to bake it.

For making a BATTER PUDDING.

Take six eggs, and a pint of milk, and four spoonfuls of flour; put in a little salt, and half a grated nutmeg; you must take care your pudding is not too thick, flour your cloth well. Three quarters of an hour will boil it. Serve it with butter, sugar, and a little sack.

For making a QUAKING PUDDING.

Beat eight eggs very well, put to them three spoonfuls of fine wheat flour a pint and a half of cream, a little salt, and boil it with a stick of cinnamon, and a blade of mace; when it is cold mix it, butter your cloth, but do not give it over much room in the cloth. About an hour will boil it. You must turn it in the boiling or the flour will settle; so serve it up with a little melted butter.

For making a POTATOE PUDDING.

Boil four large potatoes, as you would do for eating, beat them with a little rose-water, and a glass of sack in a marble mortar, put to them half a pound of melted butter, half a pound of currants well cleaned, a little shred lemon-peel and candied orange; mix all together, bake it, and serve it up.

For making a GOOSEBERRY PUDDING.

Pick, coddle, bruise, and rub a quart of green gooseberries through a hair sieve to take out the pulp, take six spoonfuls of the pulp, six eggs, half a pound of clarified butter, three quarters of a pound of sugar, a little lemon-peel shred fine, a handful of bread crumbs or biscuit, a spoonful of rose-water or orange flower-water; mix these well together, and bake it with paste round the dish. You may if you please add sweet-meats.

For making excellent BLACK PUDDINGS.

Take a quart of hog's blood, a quart of cream, ten eggs beaten well together; stir them well, and thicken it with oatmeal finely beaten, and grated bread, beef suet finely shred, and marrow in lumps; season it with a little nutmeg, cloves and mace, mixed with salt, a little sweet-marjoram, lemon, penny-royal and thyme, shred very well together, and mixed with others, when all is well mixed, fill the guts, being well cleansed, and boil them carefully.

For making MARROW PUDDINGS.

First boil a pint of cream, and the marrow of two bones except a few bits to lay on the top, then slice a penny white loaf into it; when it is cold, put into it half a pound of blanched almonds beaten fine, with two spoonfuls of rose-water, the yolks of six eggs, a glass of sack, a little salt, six ounces of candied citron and lemon sliced thin; mix altogether, then lay the bits of marrow, bake and serve it; you may add half a pound of currants.

☞ When you boil cream take care to stir it all the time.

For making a CUSTARD PUDDING.

Beat five or six eggs in a pint of cream, with two spoonfuls of flour, half a nutmeg grated, a little salt and sugar to your taste; butter a cloth, and put it in when the pot boils; boil it exactly half an hour, and melt butter for sauce.

CAKES, CHEESECAKES, CUSTARDS.

Of CAKES.

How to make a POUND CAKE.

TAKE a Pound of Butter, beat it in an Earthen Pan with your Hand one Way, till it is like thick Cream; then have ready twelve Eggs, but six Whites, and beat them up with the Butter, a pound of Flour beat in it, a pound of Sugar, and a few Carraways; beat it all well together for about an Hour with your Hand, or a great wooden Spoon; butter a Pan, and put it in, and then bake it an Hour in a quick Oven.

Some like a Pound of Currants in it.

How to make a PLUMB-CAKE.

Take half a Peck of Flour, half a Pint of Rose-Water, a Pint of Cream, a Pint of Ale Yeast, boil it, then add a Pint and a half of Butter, six Eggs, without the Whites, four Pounds of Currants, half a Pound of Sugar, one Nutmeg, and a little Salt; work it well, and let it stand an Hour by the Fire, then work it again, and make it up, and let it stand an Hour and a Half in the Oven. Take Care that the Oven be not too hot.

How to make an exceeding fine PLUMB CAKE.

Take a Quarter of a Peck of the best Flour, dry it before the Fire, wash, and pick clean three Pound of Currants, set them before a Fire to dry; half a Pound of blanch'd Almonds, beat very fine with Rose-Water, half a Pound of Raisins of the Sun, wash'd, ston'd, and shred very small, a Pound of Butter melted with a Pint of Cream, but it must not be put in hot, half a Pint of Ale Yeast, a Pennyworth of Saffron steeped in a Pint of Sack, ten or twelve Eggs, half the Whites, a Quarter of an Ounce of Cloves and Mace, one large Nutmeg grated, a few Carraway Seeds, candied Orange, Citron and Lemon-Peel sliced; you must make it thin, or there must be more Butter and Cream; you may perfume it with Ambergrease, tied in a Muslin Bag, and steeped in the Sack all Night. If you ice it, take half a Pound of double-refin'd Sugar sifted; then put in some of the Sugar, and beat

beat it up with the White of an Egg, and beat it with a Whisk, and a little Orange-flower Water, but do not over wet it; then strow in all the Sugar, and beat it all near an Hour. the Cake will take so long baking; then draw it, and wash it over with a Brush, and put it in again for Half a Quarter of an Hour.

How to make a SEED CAKE.

Take two Pounds of Butter beaten to a Cream, a Quarter of a Peck of Flour, a Pound and three Quarters of fine Sugar, three Ounces of candied Orange-peel and Citron, one Ounce of Carraway Seeds, ten Eggs, and but five Whites, a little Rose-Water, a few Cloves, Mace, and Nutmegs, a little new Yeast, and half a Pint of Cream; then bake it in a Hoop, and butter your Paper; when it is baked, ice it over with the Whites of Eggs and Sugar, and set it in again to harden.

For making a light Seed CAKE.

Take half a Quarter of Flour, a little Nutmeg and Ginger, three Eggs well beat, three spoonfuls of Ale Yeast, half a Pound of Butter, and six Ounces of smooth Carraway Seeds, and work it warm together with your Hand.

How to make a cheap Seed CAKE.

Put a Pound and a Half of Butter in a Sauce-pan, with a Pint of new Milk, set it on the Fire; take a Pound of Sugar, half an Ounce of Allspice beat fine, and mix them with half a Peck of Flour. When the Butter is melted, pour the Butter and Milk in the middle of the Flour, and work it up like paste, Pour in the Milk half a Pint of good Ale Yeast, and set it before the Fire to rise, just before it goes to the Oven. You may either put in some Carraway Seeds or Currants and bake it in a quick Oven.

If you make it in two Cakes, they will take an Hour and a Half baking.

For making MAKEROONS.

Take a pound of Almonds. let them be scalded, blanched, and thrown into cold Water, then dry them in a Cloth, and pound them in a Mortar, moisten them with Orange-Flower Water, or the White of an Egg, lest they turn to Oil; afterwards take an equal Quantity of fine powder'd Sugar, with three or four Whites of Eggs, and a little Musk, beat all well together, and shape them on Wafer-paper with a spoon round. Bake them in a gentle Oven or Tin.

Of CHEESE-CAKES.

For making Cheese-Cakes.

Take the Curd of a Gallon of Milk, three Quarters of a Pound of fresh Butter, two grated Biscuits, two Ounces of blanch'd Almonds pounded with a little Orange-Flower Water, half a Pound of Currants, seven Eggs, spice and Sugar, beat it up with a little Cream till it is very light, then fill your Cheese-Cakes.

For making RICE Cheese-Cakes.

Boil two Quarts of Cream or Milk a little while, with a little whole Mace and Cinnamon, then take it off the Fire, take out the spice, and put it on the Fire again, and make it boil, stirring it together; then take it off, and beat the Yolks of twenty four Eggs, set it on the Fire again, and keep it continually stirring till it is as thick as Curds; add half a Pound of

Almonds pounded, pounded, and sweeten it to your Palate: Or, if you chuse it, you may put in half a Pound of Currants, well spiced and rubbed in a clean Cloth.

For making Lemon Cheese Cakes.

Take two large Lemon-peel, boil and pound them well together in a Mortar, with about six Ounces of Loaf Sugar, the Yolks of six Eggs, and half a pound of fresh Butter, pound and mix all well together, and fill the Patty-pans about half full.

Orange Cheese-Cakes, you may do the same Way, but be very careful to boil the Peel in two or three Waters, to take out the bitterness.

Of CUSTARDS.

An excellent Paste *for* Custards.

Take one Pound of Flour, Butter, twelve Ounces, the Yolks of four Eggs, six spoonfuls of Cream, mix them well together, and let them stand twenty Minutes, then work it up and down and roll it very thin.

For making a Custard.

Boil a Quart of Cream, or Milk, with a stick of Cinnamon, large Mace, and a quartered Nutmeg; when half cold, mix it with eight Yolks of Eggs, four Whites, some Sack, Sugar, and Orange-Flower Water: & set all on the fire; stir it till a white Froth rises, which skim off; then strain it, and fill you Crusts, which should be first dried in the Oven, and which you must prick with a Needle before you dry them, to prevent their rising in blisters. Or you may put it into Cups, without the Paste.

Another Custard.

Boil a quart of Cream, with a Blade of Mace; beat ten Eggs, but half the Whites, take the Mace out, and when almost cold, beat in the Eggs, with one spoonful of Orange-Flower Water; sweeten it to your Taste, and put it into Custard-cups, and let them just boil up in the Oven; and if you boil the Eggs in the Cream altogether, then you may put it into your Custard-cups over Night and they will be fit for Use.

For making a Cream Custard.

Grate the Crumb of a Penny-Loaf very fine, and mix it with a good Piece of Butter, and a Quart of Cream; beat the Yolks of twelve Eggs with Cream, sweeten them with Sugar: let them thicken over the Fire; make your Custard shallow, bake them in a gentle Oven, and when they are baked, strew fine sugar over them.

For making a Rice Custard.

First boil a Quart of Cream with a Blade of Mace, then put to it boiled ground Rice, well beaten with your Cream; put them together, and stir them well all the while it boils on the Fire; and when it is enough, take it off, and sweeten it as you like, and put in a little Rose-Water, and serve it cold.

For making Common Biscuits.

Beat up six Eggs, with a spoonful of Rose-Water, and a spoonful of Sack; then add a Pound of fine powdered Sugar, and a Pound of Flour, mix them into the Eggs by degrees, and an Ounce of Coriander-seeds; mix all well together, shape them on white thin Paper, or Tin Moulds,

in

in any Form you please: beat the White of an Egg with a Feather, rub them over and duſt the Sugar over them, ſet them into an Oven moderately heated, till they riſe, and come to a good Colour, take them out; and when you have done with the Oven, if you have no ſtove to dry them in, put them into the Oven again, and let them ſtand all Night to dry.

For making plain CUSTARDS.

Take a Quart of new Milk, ſweeten it to your Taſte, grate in a little Nutmeg, beat up eight Eggs well, leave out half the Whites, ſtir them into the Milk, and bake it in China Baſons or put them into a Kettle of boiling Water, taking care that the Water does not come above half Way up the Baſons, for fear of its getting into them. You may add a ſmall Glaſs of Brandy, or a little Roſe-Water in your making.

For making an Almond Cuſtard.

Firſt blanch your Almonds, then pound them in a Mortar very fine; add a little Milk in the beating, preſs it thro' a Sieve, and make it as the Cuſtard above mentioned, and bake it in Cups.

For making a whip'd SYLLABUB.

Take a Pint of Canary, two Quarts of Cream, ſome Whites of Eggs, and a pound of fine Sugar, and beat it with a Whiſk till it froths well; ſkim off the Froth, and put it into Syllabub Glaſſes.

For making a White Pot:

Take a Quart of new Milk, ſlice the Crumb of a Half-penny Roll into it, then beat up the Yolks of ſix Eggs, with Roſe-Water, and put them in with ſome grated Nutmeg and Cinnamon, and ſweeten it to your liking, and carefully mix them well together; then take your pan, and lay it into it ſome good Beef Marrow, or Butter, and put in all the above Ingredients (but take particular Care they are all well mixed together, or it will crudle) then put it into the Oven, but not too hot; when you ſerve it up, grate ſome fine ſugar over it.

Of COLLARING.

For collaring BEEF.

TAKE a thin Flank of Beef, ſlit it thro' the Middle, ſalt it with a quarter of a Pound of Salt Petre, and a Quart of white Salt; let it lie ſix Days, then ſeaſon it with an Ounce of Pepper, half an Ounce of Cloves and Mace, a little Thyme and Lemon-peel finely ſhred, roll it up tight, bind it hard with coarſe Tape, and cover it with Pump-Water, and then bake it in a pan with Houſhold Bread. When it comes out of the Oven, roll it tight in a coarſe Cloth, and tie it at both Ends; when cold, take off the Cloth, and Tape, and keep it in a cool place.

For collaring a Breaſt of Veal.

Take a Breaſt of Veal, and bone it; lay all over the inſide thin ſlices of Bacon; ſeaſon it with Pepper, Salt and Spice, a little Thyme, Lemon-peel and Sage; roll it up into a Collar, and bind it tight with Tape; boil it in white Wine Vinegar and Water, of each a like Quantity; add a little Salt, and ſome whole Cloves and Mace, with a Bunch of ſweet Herbs, and a ſlice or two of Lemon; let it boil two Hours, keep it in the Liquor you boil it in, and ſerve it in thin ſlices with Oil and Lemon.

For collaring Pork.

Take a belly-piece of Pork, bone it, and season it high in Pepper, Salt and Spice, and a good handful of sage shred; roll it tight as before directed; boil it five hours in the same pickle as for the Veal before. Serve it with mustard and sugar.

For collaring Mutton.

Take a large breast of Mutton, bone it, season it with Pepper, salt and Spice, Thyme and Lemon Peel shred fine; roll it up tight, and bind it hard with tape, boil it two hours in water and salt, with some whole spice and Pepper, and a bunch of sweet herbs. Serve it in slices with all sorts of Pickles.

For collaring Eels.

Take a large Eel and split it down the back: Take out the bone; season it with Pepper salt, and spice, and a little Thyme shred fine. Roll it up into a Collar: put a cloth about it, and bind it with tape; boil it one hour in White Wine Vinegar, of a each a like quantity, with whole Pepper and spice, and a bunch of sweet Herbs, a slice or two of Lemon with a little salt. When it is cold, take off the tape and the cloth, and keep it in the pickle you boil it in. Serve it in slices, with oil, Lemon, and some of the Pickle.

For collaring Pig.

Take a large Pig, cut off his head, slit him down the back; bone it, lay it in water four hours, then dry it well; season it with pepper, salt and spice, and a handful of sage shred. Roll it all in into one Collar; put it into a Cloth, tie it tight with coarse Tape. Boil it three hours in White Wine Vinegar and Water, of each a like quantity. Put in a little salt, a bunch of sweeet herbs, whole Cloves, Mace and Pepper, and a slice or two of Lemon. When cold, take off the tape and cloth. Keep it in the Pickle: serve it in slices with Lemon and some of the Pickle.

Of RAGOOS.

For ragooing Lamb Stones.

HAVING got two or three pair of Lamb-stones, parboil them, take off the skin, and cut them in four or eight pieces, strew some fine salt over them, and whipe them dry: flower them without touching them with your hands, fry them immediately in very hot Hog's-lard, and make them crisp; then dish them up, and serve them away.

For ragooing a Breast of Veal.

Lard a breast of Veal, and half roast it, then pour strong Gravy upon, and stew it very well with a bunch of sweet Herbs, an Onion, pepper and salt, cloves and mace; then for sauce, take some butter, and brown it, and shake a little Flour into it. take the liquor you stew'd your veal in and boil it with palates, Oysters, Mushrooms, Forced meat, Artichoke bottoms, and Sweetbreads, squeeze in a lemon, and after you have strain'd off your herbs, toss it up altogether and pour it over the Veal.

A Ragoo of Cocks-combs, Cocks-kidneys, *and fat* Livers.

Take a stew pan, put in a bit of butter, a bunch of sweet Herbs some Mushrooms and Truffles; put it for minute, over the Fire,

Flour

flour it a little, moiſten it with half a ſpoonful of Broth, ſeaſon it with ſalt and Pepper; let it ſtew a little, then put in ſome Cocks-combs, Cocks-Kidneys, fat Livers, and ſweet breads; let your Ragoo be palatable; thicken it with the Yolks of Eggs; ſerve it up hot for a dainty Diſh.

For dreſſing Lamb *in Ragoo.*

Take your Lamb, half roaſt it, then cut it in four pieces, and toſs it up in a ſtew-pan to brown it; then ſtew it in good Broth, with ſalt, pepper, cloves, a few Muſhrooms, and ſweet Herbs; when it is enough put it to a Cullis of Veal, and ſerve it.

Of POTTING.

For potting a HARE.

BONE your Hare and take away all the ſkinny part, then put to the fleſh ſome good fat Bacon, and ſavoury Herbs, ſeaſon it with Mace, Nutmeg, and Pepper, and a little ſalt, then beat all this fine in a Mortar, then pot it down, and put in a Pint of Claret, and bake it about an Hour and a half. and when it comes out, pour out all the Gravy, and fill it up with clarifiy'd Butter.

For potting TONGUES.

Take two Tongues, ſalt them with Salt-Petre, white ſalt, brown ſugar; bake them tender in pump Water: then blanch them, and cut off the Roots, and ſeaſon with pepper and ſpice. Put them in an Oval pot, and cover them all over with clarified Butter.

For potting MUTTON.

Take a Leg of Mutton piece of twelve pounds, and cut into pound pieces ſalt it as for Collar of Beef, let it lie ſix Days, bake it in a pan covered with pump Water, and bake it with Houſhold-bread: When it comes out of the Oven, take it out of the Liquor, beat it in a ſtone Mortar; then ſeaſon it with an Ounce of Pepper, half an Ounce of Cloves and Mace; mix into it a pound of clarifiy'd Butter, put it cloſe into your pot, and cover it with clarified Butter, on the Top half an inch thick.

For potting CHESHIRE CREESE.

Put three pounds of Cheſhire Cheeſe into a Mortar, then take a pound of the beſt freſh butter you can get, pound them together, and in the beating add a Glaſs or two of Canary, and half an Ounce of Mace, ſo finely beat and ſifted, that it cannot be diſcerned. When all is well mixed, preſs it hard down into a pan, cover it with melted Butter and keep it cool.

☞ A ſlice of this upon Bread, eats very fine.

Of SOUPS, BROTHS, *and* GRAVY.

THE beſt method of boiling Broths is over a ſtove, and let it be uncovered, for the cover being on, cauſes it to boil black.

To make BROTHS *for* SOUPS *or* GRAVY.

Chop a Leg of Beef to pieces, ſet it on the Fire in about four Gallons of Water, ſcum it very clean, ſeaſon it with white Pepper, a few Cloves, and a Bunch of ſweet Herbs. Boil it till two thirds is waſted, then ſea-

ſon it with ſalt; let it boil a little while longer, then ſtrain it off, and keep it for uſe.

To make a fine White Soup.

Take a leg of beef and knuckle of of Veal, and let them boil at leaſt four hours; then beat a pound of ſweet Almond's very fine, and mix them with the broth, and then ſtrain off the reſt from the meat, and ſerve it up with almonds in it, and ſippets of fried bread.

To make a ſolid or Portable Soup.

Get a leg of veal, or any other young meat, cut off the fat, and make ſtrong broth after the common way; put this into a wide baſon, or a ſtew-pan well tinned; let it ſtew gently over a ſlow fire till it is boiled away to one third of the quantity, then take it from the fire, and ſet it over water that is kept conſtantly boiling, this being an even heat and not apt to burn to the veſſel; in this manner let it evaporate, ſtirring it often till it becomes, when cold, as hard as a ſubſtance of glue; then let it dry by gentle warmth and keep it from moiſture.

When you uſe it, pour boiling water upon it. It makes excellent broth, either ſtrong or ſmall according to the quantity you put in. It will keep good at leaſt twelve months.

Peas Soup.

Make two quarts of good broth from beef, and pickled Pork; take cellery, turnip, onion, mint, and all ſorts of kitchen herbs, ſtew them down tender with a piece of butter: rub all theſe thro' a ſive, and one pint of peas being boiled to a pulp, rub them through a ſive, thinning it with your broth, till all is through. Seaſon it with pepper and ſalt, and have boiled tender ſome cellery and leeks cut ſmall to put in the ſoup.

White peas and green peas are both done this way. Fry ſome bread to go in it.

A Gravy Soup.

Cut a pound of mutton, a pound of veal, and a pound of beef into little pieces; put it into ſeven or eight quarts of water, with an old fowl beat to pieces, an onion, a carrot, ſome white pepper and ſalt: a little bunch of ſweet herbs, two blades of mace, and three or four cloves, ſome cellery cabbage, endiff, turnips, and lettuce. Let it ſtew over a ſlow fire till half is waſted; then ſtrain it off for uſe.

For making a Calf's Head Soup.

Stew a calf's head tender, then ſtrain of the Liquor, and put into it a bunch of ſweet herbs, onion, mace, ſome pearl barley, pepper and ſalt, boil all a ſmall time. Serve it up with the head in the middle, boned.

Garniſh with bread toaſted brown, and grated round the rim.

Mutton Broth.

Boil the ſcraig-end of a neck of mutton, in about four quarts of water, then put in an onion, a bunch of ſweet herbs, and a cruſt of bread. Boil it an hour, then put in the other part of the neck; after that ſome dried marigolds, turnips, chives and parſley chopped ſmall: put theſe in about ten minutes before your broth is enough. Seaſon it with ſalt: thickened with Oatmeal, others thicken with rice and others bread.

For making Jelly Broth *for conſumptive Perſons.*

Take a joint of mutton, a capon, a fillet of veal, and juſt five quarts of water

Water, put these in an earthen pot, and them over a gentle Fire till one half be consumed; then squeeze all together, and strain the Liquor through a Linea cloth.

Beef Broth.

Crack the bone of a Leg of Beef into two or three Parts, put it in about a Gallon of Water, then put in two or three blades of Mace, a crust of bread, salt, and a bunch of parsley. Boil it till the beef and sinews are tender. Cut some toasted bread into square pieces, and lay in your Dish. Lay in the Meat, and pour your Soup over it.

Gravy *for white* Sauce.

Cut a pound of Veal into small pieces, boil it in about a Quart of Water, with a blade of Mace, an Onion, some white pepper, and two Cloves. Let it boil till it is of a proper strength.

A good Gravy *for any Use.*

Take two Ounces of butter and burn it in a Frying-pan till it is brown, then put in two pounds of coarse lean beef, two Quarts of Water, and half a pint of Wine, red or white, as you would have the colour; Cloves, Mace, whole Pepper, and four or five Anchovies; let it stew for an Hour over a gentle Fire, and strain it for Use.

For making Gravy *for most things.*

If you live where you can't always have Gravy Meat, when your Meat comes from the Butcher, take a piece of Beef, a piece of Veal, and a piece of Mutton; cut them into as small pieces as you can, and take a deep Sauce-pan with a cover, lay your Beef at the bottom, then your Mutton, then a very little piece of Bacon, a slice or two of Carrot, some Mace, Cloves, whole Pepper, black and white, a large Onion cut in slices, a bundle of sweet Herbs, and then lay in your Veal. Cover it close over a slow Fire for six or seven Minutes, shaking the Sauce pan now and then; then shake some Flour in, and, and have ready some boiling Water, pour it in till you cover the Meat and something more. Cover it close, and let it stew till it is quite rich and good, then season it to your Taste with salt, and strain it off.

Of JELLIES.

Currant Jelly.

PICK a Gallon of ripe Currants from the Stalks, and put them in a pan, and bruise them well with your hands, then strain off the Juice, and to every pint take three Quarters of a Pound of fine Loaf-Sugar, put them in your preserving-pan together, and let them boil till they jelly, which will be in about twenty Minutes, then pour it into Glasses.

Calf's-Foot Jelly.

Takes four Calves Feet, clean wash'd and bon'd, put a Gallon of Water, with four Ounces of Hartshorn, boil it to a Jelly, then run it through a bag, and clarify it with six Whites of Eggs, add to it a Quart of white Wine and the Juice of five Lemons, and six Pippins slic'd, sweeten it with the best Sugar to your Taste, so boil it up, and run it through your bags into Glasses.

Hrrtshorn Jelly.

Take a pound of hartshorn, and put it to three quarts of spring water, put it over a slow fire, and let it boil gently till it comes to a quart.

quart, then ſtrain it off, and let it ſtand till it is cold, then take the groſs part off, and put to it the Juice of four Lemons and Sugar to your Taſte, and the whites of four Eggs, boil all theſe up gently, and run them thro' your bag into your Glaſſes.

☞ In all the Receipts for making Jellies, you muſt obſerve, that after your Jelly has paſſed through the Bag once, you muſt put it in the ſecond Time little by little, and ſo on, till you find your Jelly does not fall fine readily, you muſt take the ſhells of your Eggs and break them ſmall, and boil them up in your Jelly, and ſo run it again through the bag.

To make Jelly *of* Pippins *or* Codlins.

Take ſix pippins or codlins; pare and ſlice them into a Quart of Spring Water, boil it till it comes to a pint, ſtrain it, and put to the clear a pound of fine Sugar; boil it till it will jelly, ſcum it clean as it boils; this Jelly is proper to put a little on the Top of any red or white preſerves.

Of CANDYING.

To candy Cherries.

GET them before they are full ripe, ſtone them, and having boiled your fine ſugar to a height, pour it on them, gently moving them, and ſo let them ſtand till almoſt cold, and then take them out, and dry them by the Fire.

To candy Barberries *and* Grapes.

Take preſerved Barberries, waſh off the ſyrup in Water, and ſift fine ſugar on them; then let them be dryed in the ſtove, turning them from Time to Time, till they are thoroughly dry. Preſerved Grapes may alſo be candied after the ſame Manner.

To candy Orange *or* Lemon peels.

Having ſteep'd your Orange-Peels, as often as you ſhall judge convenient in Water, to take away the Bitterneſs; then let them be gently dry'd and candy'd with ſyrup made of ſugar.

To candy Apricots.

You muſt ſlit them one ſide of the ſtone, and put fine ſugar on them; then lay them one by one in a Diſh, and bake them in a pretty hot Oven; then take them out of the Diſh, and dry them on Glaſs Plates in an Oven for three or four Days.

Pickling *and* Preserving.

Rules to be obſerved in Pickling.

NEVER uſe any thing but ſtone Jars for all ſorts of Pickles that require hot Pickle to them, for Vinegar and Salt will penetrate thro' all Earthen Veſſels, Stone and Glaſs is the only things to keep Pickles in. Be ſure never to put your hands in to take Pickle out, it will ſoon ſpoil them. The beſt Way is, to every pot tie a Wooden ſpoon, full of little holes, to take the Pickles out with. Let your Braſs Pans for green Pickles, be exceeding bright and clean, otherwiſe your Pickles will have no colour; uſe the very beſt and ſtrongeſt white Wine Vinegar; likewiſe be very exact in watching when your Pickles begin to boil, and change colour, ſo

to that you may take them off the Fire immediately, otherwiſe they will loſe their colour, and grow ſoft in keeping. Cover your Pickling Jars with a wet Bladder, and Leather.

To pickle CUCUMBERS.

Take them freſh gather'd, put them in a Pan, and pour on them as much boiling hot Brine as will cover them. Let them ſtand cloſe covered twenty-four Hours; then take them out and dry them, and put them into the Pot you intend to keep in, with Cloves, Mace, Pepper, ſome Dill and Fennel, a little Horſe-Raddiſh, ſome Lemon-Peel, and a few Bay-Leaves. Pour on them as much boiling hot Vinegar as will cover them. Do thus three Times in three Weeks. Keep them cloſe ſtopp'd and hot, ſix Hours at a Time: and if they be not Green, make your Vinegar boil, and put in the Cucumbers, and let them boil ſix Minutes.

To pickle French BEANS.

Take them young before they have any ſtrings, lay them in cold brine ſix Days, and one Day in freſh Water then dry them, and put them in a pot with whole Spice, Pepper, ſome Ginger, Lemon-peel, and a few Bay Leaves, Cover them with boiling hot Vinegar, and do them as the ſmall Cucumbers.

To pickle MUSHROOMS.

Take them freſh gather'd, (the buttons are the beſt) cut the ſtalks half off, put them in a little Salt and Water; let them lie two Hours; then rub the Tops with a piece of Flannel, and as you rub them, put them in clean Water with a little Salt: let them lie four Hours, make your Water and Salt boil, and then put in your Muſhrooms; let the Liquor boil eight Minutes; then take them out from the boiling Liquor, and put them hot in cold Water and little ſalt; let them lie 24 Hours; then dry them, and put them into a Glaſs, with whole Mace, ſliced Nutmeg, and ſome Bay-Leaves: then boil as much white Wine and Vinegar as will cover them, and when it is cold, fill up your Glaſs, and put ſome ſweet Oil on the Top and tie a bladder over them.

To pickle BARBERRIES.

Take them ripe and freſh gather'd; put them into a pot you intend to keep them in. Boil water and ſalt together; but not ſo ſtrong as to beat an Egg, and when it is cold, fill up your pot.

To pickle Barberries *or* Grapes.

Put your Grapes or Barberries into a pot; then boil Verjuice with a good Quantity of Salt; and let it ſtand till it is cold; and then put in the Grapes or Barberries, and cover them up.

To pickle ſmall ONIONS.

Peel your Onions and throw them into Water, then put them into a well-tinn'd Sauce-pan, with ſalt and water, and juſt let them ſimmer, then ſtrain them off, and let them ſtand till they are cold and well drained, then make a pickle of white Wine Vinegar, the paleſt you can get, with Mace, ſliced Ginger, white Pepper corns, and Salt to your Taſte, give it one boil up, and let it ſtand till it is quite cold, then add to it two ſpoonfuls of the beſt pale Flour of Muſtard, and after you have put your Onions into Jars, pour your Pickle upon them.

To pickle BEET-ROOTS and TURNIPS.

Make your Pickle of Water, ſalt, Vinegar, and a little Cochineal, and

boil your Beet-Roots in it, pare your Turnips, and boil them but half as long as the Roots, then keep them both in this Pickle.

To pickle Red Cabbage.

Cut off the ſtalks and outſide leaves, and ſhred it into thin ſlices, make a pickle of ſalt, vinegar, cloves, mace, ginger, and ſliced nutmeg, then boil it, and when it is cold, pour it over the Cabage, and it will be fit for Uſe in twelve Hours.

☞ You may do white Cabbage in the ſame pickle, only it muſt be poured on boiling hot, two or three times.

To pickle Cucumbers *in large Slices.*

Get large Cucumbers before they are too ripe, ſlice them the thickneſs of crown pieces in a pewter Diſh; to every dozen of Cucumbers, ſlice two large Onions thin, and ſo on till you have filled your Diſh, with a handful of ſalt between every row; then cover them with another pewter Diſh, and let them ſtand 24 hours, then put them in a cullender, and let them drain very well; put them into a Jar, cover them with white wine vinegar, and let them ſtand 4 hours; pour the vinegar from 'em into a copper ſauce-pan, and boil it with a little ſalt: put to the cucumbers a little mace, whole pepper, a large race of ginger ſliced. and then poor the boiling vinegar on. Cover them cloſe, and when they are cold tie them down. They will be fit to eat in 2 or 3 Days.

For pickling Currants

Take Currants either red or white, before they are quite ripe; you muſt not take them from the ſtalk; make a pickle of ſalt and water, and a little vinegar, ſo keep them for Uſe, They are proper for garniſhing,

Catchup *of* Mushrooms.

Take a ſtew-pan full of large flat Muſhrooms, and the tips of thoſe you wipe for pickling; ſet it on a ſlow fire with a handful of ſalt, without water; they will make a deal of liquor, which you muſt ſtrain, and put to it a quarter of a pound of ſhalots, ſome pepper, ginger, cloves, mace, and a bay-leaf; boil and ſkim it well; when 'tis quite cold, bottle and ſtop it very cloſe.

To preſerve Cherries *with the Leaves and Stalks Green.*

Take Morel cherries, dip the ſtalks and leaves in the beſt vinegar, boiling hot, ſtick the ſprig upright in a ſieve till they are dry; in the mean time boil ſome double refin'd ſugar to a ſyrup, and dip the cherries, ſtalks, and leaves in the ſyrup, and juſt let them ſcald; lay them in a ſieve, and boil the ſugar to a candy height, then dip the cherries, ſtalks, leaves and all, then ſtick the branches in ſieves, and dry them as you do other ſweet meats. They look very pretty at candle-light in a deſert.

To preſerve Currants.

Take red or white Currants the beſt and largeſt bunches, before they be too ripe; tie 3 or 4 bunches together: then take the weight of them in fine ſugar; diſſolve the ſugar with a little ſpring water; boil it and ſcum it clean; then put in the fruit, and boil them gently five minutes: Let them cool, boil them as long; do ſo 3 times: Then take the fruit, and put them into pots or glaſſes. Boil the ſyrup till it will drop a pearl without breaking. Put a white paper over your pots or glaſſes and tie a parchment over that.

Preſerve Raſberries the ſame Way, but boil them gently.

To preſerve Barberries.

Take them ripe, and of a good colour, and the ſort without ſtones; then take

take three times the weight of them in fine ſugar; boil ſome of the worſt barberries in ſpring water, ſtrain it and take as much as will diſſolve the ſugar. Boil it to a ſyrup, ſcum it clean, tie the fruit in bunches, and do them as the currants.

To preſerve FRUIT *green all the Year.*

Gather your fruit when they are three parts ripe, on a very dry day, when the Sun ſhines upon them, then take earthen pots and put them in, cover the pots with corks, or bung them that no air can get to them, dig a place in the earth a yard deep, ſet the pots therein, and cover them with the earth very cloſe, and keep them for uſe. When you take any out, cover them up again as at firſt.

To pickle WALNUTS.

Make a pickle of ſalt and water ſtrong enough to bear an Egg, boil and ſcum it well, and pour it over your walnuts, let them ſtand twelve days, changing the pickle at the end of ſix days, then pour them into a Cullender. and dry them with a coarſe cloth, then get the beſt white wine Vinegar, with cloves, mace, nutmeg, Jamaica, pepper-corns, ſliced ginger, boil up theſe and pour it ſcalding hot upon your walnuts, you may add ſome ſhalot and a clove or 2 of garlick, to one hundred of walnuts you muſt put a pint of muſtard-ſeed when they are cold, put them into a jar and ſtop them cloſe.

Of MADE WINES.

COWSLIP WINE.

TO ſix gallons of water put 30 pounds of Malaga Raiſins; boil your water full two hours and meaſure it out of the copper upon the raiſins, which muſt be chopp'd ſmall and put into a tub, let them work together ten days, ſtirring it ſeveral times a day, at the end of that time ſtrain it off and preſs the raiſins hard to get out their ſtrength, then take two ſpoonfuls of good ale yeaſt, and beat with it ſix ounces of ſyrup of Lemons, then put in three pecks of cowſlips by little and little, and let all your ingredients work together three days, ſtirring it three or four times a day, and then tun it up, bottle it at four months end.

To make MEAD.

To five quarts of honey put 60 quarts of water, eighteen raſins of ſliced ginger, and one handful of Roſemary; let them boil three hours, and be ſcummed perpetually, when it is cold put yeaſt to it, and it will be fit to bottle in eight or ten days.

GOOSEBERRY WINE.

To every pound of ripe gooſberries put a pint of ſpring water, unboil'd; firſt bruiſe your fruit with your hands in a Tub, and then put the water to them, ſtir them very well, and let them ſtand a whole day, and then ſtrain them off, and to every 3 pounds of gooſeberries add a pint of water, put a pound of ſugar diſſolved, and let it ſtand 24 hours more, then ſcum the head clear off, and put the liquor into a veſſel, and the ſcum into a Flannel Bag, and what drains from it put into the veſſel; you muſt let it work two or three days before you ſtop it cloſe, ſo let it ſtand four months before you bottle it, and if it be not clear when you draw it into bottles, let it ſtand in

the bottles ſome time, and then rack it off into other bottles. When you draw it out of the caſk don't tap it too low.

To make ELDER WINE *very excellent.*

Take Malaga raiſins, cut them ſmall, ſtalks ſtones and all, put them into a Tub, and pour over them water that has boil'd an hour; to every ſix pounds of raiſins put a gallon of water, pour it on boiling hot and ſtir it well, and when it is cold cover it with a cloth, and let it work ten or twelve days, ſtirring it five or ſix times a day, at the end of that time ſtrain the liquor from the raiſins and ſqueeze them hard, and put to every gallon of liquor one pint of clear juice of Elder. The beſt way to get the juice is to bake the berries in earthen pots; let the liquor be cold when you put them together, and ſtir 'em well, then turn it, and when it has done working, clay it up and let it ſtand four or five months before you bottle it; in ſix weeks after it will be very ripe.

RASBERRY WINE.

Take ripe raſberries, bruiſe them with the back of a ſpoon, ſtrain them, and fill a bottle with the juice; ſtop it, but not very cloſe, and ſet it by four or five days: Then pour it off from the dregs, and add thereto as much Rheniſh, or white Wine, as the juice will well colour; that done, ſweeten your wine with loaf ſugar. and then bottle it for uſe.

To make CURRANT WINE.

Take your currants full ripe, ſtrip 'em, and bruiſe 'em in a mortar, and to every gallon of pulp put two quarts of water, firſt boiled and cold; you may put in ſome ſapes if you pleaſe; let it ſtand in a tub to ferment, then let it run through a hair ſieve: Let no perſon touch it, and let it take its time to run. and to every gallon of this liquor put two pounds and a half of white ſugar: ſtir it well, and put it in your veſſel, and to every ſix gallons put in a quart of the beſt rectified ſpirits of wine, let it ſtand ſix weeks and bottle it.

RAISIN WINE.

Put five pounds of Malaga or Belvidere raiſins to a gallon of clear river water, ſteep them a fortnight, ſtirring them every day; then pour the liquor off and ſqueeze the Juice out of the raiſins, and put both liquors together in a veſſel that is juſt large enough to contain it, for it ſhould be quiet full; let the veſſel ſtand till your wine has done hiſſing, or making the uſual noiſe: you may add a pint of French brandy to every two gallons, then ſtop it up cloſe, and when you find it is fine, which you may know by pegging it, bottle it off.

If you chuſe to have it red, put a bottle of Alicant wine to every four gallons of raiſin wine.

Black CHERRY WINE.

Take 3 gallons of water, boil it an hour, bruiſe 12 pounds of black cherries, but do not break the ſtones, pour the water boiling hot on the cherries, ſtir the cherries very well in it, let it ſtand for 24 hours, ſtrain it off, & to every gallon put near 2 pounds of good ſugar; mix it well with the liquor, and let it ſtand 24 hours longer. then put it in a clean ſweet caſk and ſtop it cloſe; dont bottle it before you find it to be very fine.

To imitate CYPRUS WINE.

Take nine quarts of the Juice of white Elderberries, which has been preſſed gently from the berries with the Hand, and paſſed thro' a ſieve, without bruiſing the kernels of the berries, to nine gallons of water; add to every gallon of liquor 3 pounds of Liſbon ſugar, and to the whole quantity put an ounce and a half of ginger ſliced, and 3 quarters of an ounce of cloves: then boil this near an hour, taking off the ſcum as it riſes, and pour the whole to cool in an open Tub, and ale-yeaſt ſpread upon a Toaſt of white Bread for 3 Days, and then run it into a veſſel that will juſt hold it, adding about a pound a half of raiſins of the ſun ſplit, to lie in liquor till you draw it off, which ſhould not be till the Wine is very fine, which you will find in January.

To keep GOOSEBERRIES, DAMSONS, BULLACE, PLUMBS, *and* CHERRIES, *in Bottles.*

Take Gooſeberries green, the other ſorts before they be too ripe, put them in wide mouth'd bottles; ſet them in a gentle oven till the ſkin change colour. When cold, cork them down tight, and melt ſome roſin on the top.

The Complete MARKET-WOMAN, being the beſt Inſtructions for MARKETING.

For chooſing CARP, TENCH, PIKE, SALMON, BARBEL, WHITINGS, EELS, SHADS, SMELTS, *&c.*

BE careful to obſerve that when they are freſh, the gills are of a bright red, the eyes bright and full, and the fleſh being ſtiff: but when ſtale, the gills are pale, the eyes ſunk and of a dull caſt, and the fleſh ſoft & clammy.

For chuſing a TURBUT.

When the fleſh is plump and thick, and the belly of a cream colour, then it is good; but when thin, and the belly of a bluiſh white, it is otherwiſe.

For chuſing Pickled SALMON.

When it is new and good the ſcales are ſtiff and ſhining, and the fleſh is oily to the touch, and parts without crumbling.

For chuſing Pickled STURGEON.

When good and fine, the veins and griſtle are of a blue colour, the ſkin limber, the fleſh white, the fat pleaſantly ſcented, and may be cut without crumbling.

For chuſing HERRINGS and MACKAREL.

When new, their gills are of a fine lively red, the eyes bright and full, and the fiſh ſtiff.

For chuſing PLAISE, FLOUNDERS, and DABS.

When new, they are ſtiff, their eyes look full and lively: The thickeſt are always the beſt eating.

&c.

For chuſing COD.

The beſt are thoſe which are thick towards the head, and their fleſh when cut, is very white.

For chuſing SOALS.

The beſt are ſtiff and thick, and of a cream colour on the belly.

For chuſing RED HERRINGS.

The beſt red herrings are thoſe which ſmell well and of a good gloſs and part well from the bone.

For chuſing dried LYNG.

Obſerve, that the beſt is always thick about the pole. and its fleſh is of a bright yellow.

For chuſing PRAWNS *and* SHRIMPS.

Theſe, if ſtale, will caſt a kind of ſlimy ſmell; their colour fading and they ſlimy; otherwiſe all of them are good.

For chuſing CRABS.

If ſtale, they will be limber in their claws and joints, their red colour turned blackiſh and duſky, and will have a very bad ſmell under their Throats.

For chuſing LOBSTERS.

The weightieſt are the beſt, but take care there be no water in them; and when freſh, the tail will fly up like a ſpring, and will be full of firm fleſh.

For chuſing POULTRY.

A cock or capon, &c. when they are young, their ſpurs are ſhort and dubbed, but be careful they are not pared or ſcraped.

When the hen is old then her Legs and Comb are rough; if young, ſmooth.

For chuſing a TURKEY.

The cock if he be young, his Legs will be ſmooth and black, and his ſpurs ſhort, if ſtale, his eyes will be ſunk in his head, and his feet dry; if new the eyes lively and limber.

Obſerve the ſame directions for the hen, and if ſhe be big with egg, ſhe will have a ſoft open vent, if not, a hard cloſe one.

For chuſing a GOOSE.

When the bill is yellowiſh and has but few hairs, it is young; but if full of hairs and the bill and foot red, it is old: if freſh, limber footed; if ſtale dry footed.

Ducks, wild or tame. If freſh, limber footed; if ſtale. dry footed.

A true wild duck has a reddiſh foot, and ſmaller than he tame one.

How to chuſe a RABBIT *or* CONEY.

When a rabbit is old, the claws are very long and rough, and grey hairs intermixed with the wool; but if young, the claws and wool ſmooth. If ſtale, it will be limber, and the fleſh will look bluiſh, having a kind of ſlime upon it; but if freſh it will be ſtiff, and the fleſh white and dry.

How to chuſe a PIGEON, *&c.*

The dove-hoaſe pigeons, when old, are red-legged; and when new and fat, limber footed and feel full in the vent; when ſtale, their vents are green and flabby.

How to chuſe VENISON.

Run a knife under the bones that come out of the haunches or ſhoulders, and if the ſcent is ſweet, it is new, but if the ſcent be rank, then

it

it is ſtale, and the ſide in the moſt fleſhy part when tainted, will look in ſome places green, others very black. If the hoofs are wide and rough it is old, but if cloſe and ſmooth it is young.

The Seaſon for VENISON.

That of the buck begins in May, and is the ſeaſon till All-hallows Day; the doe is in ſeaſon from Michaelmas to the End of December, and ſometimes to the End of January.

How to chuſe a HAM.

Run a knife under the bone that ſticks out of the Ham, and if it comes out clean, and has a pretty good flavour, it is good and ſweet; if much ſmeared and dulled, it is tainted and ruſty.

How to chuſe BACON.

When the fat is white, oily in feeling, and does not break or crumble, and the fleſh ſticks well to the bones, and bears a good colour, it is good, but if the contrary, and the lean has ſome little ſtreaks of yellow, it is ruſty or ſoon will be ſo.

How to chuſe BEEF.

The right Ox-beef if young, has an open grain; a tender and oily ſmoothneſs; if old, tough and ſpungy, except the neck, briſket, and ſuch parts; which young meat will be more rough than in other parts. A ſort of a carnation colour betokens good ſpending meat; ſuet a curious white; yellowiſh is not ſo good.

Cow-beef is cloſer grained than the Ox, the fat whiter, but the lean is paler; and when young, the dint you make with your finger will riſe again preſently.

How to chuſe VEAL.

When the bloody vein in the ſhoulder is blue, or a bright red, it is new; but if blackiſh, greeniſh, or yellowiſh, then it is ſtale. The Loin firſt taints under the Kidney, and the fleſh when ſtale, is ſoft and ſlimy.

The breaſt and neck taint firſt, at the upper end, and you may perceive a duſky yellow or greeniſh appearance; the ſweet-bread on the breaſt will be clammy, otherwiſe it will be freſh and good.

The Leg when new is known by the ſtiffneſs of the Joints; if limber, the fleſh clammy, and has green or yellowiſh ſpots, it is ſtale. The head is known as the Lamb's. The fleſh of a Bull-calf is redder and firmer than that of a cow-calf and the fat harder.

How to chuſe PORK.

When young, the Lean will break in pinching between your fingers, and if you nip the ſkin with your nails, it will make a dint; alſo if the fat be ſoft and pulpy, in a manner like lard: when old the lean is rough and ſpungy, feeling rough, eſpecially if the ring be ſtubborn, and you cannot nip it with your nail.

For knowing whether it be new killed, try the Legs, hands, and ſprings, by putting your fingers under the bone that comes out, for if it be tainted, you will there find it by ſmelling your fingers; beſides, the ſkin will be ſweaty and clammy when ſtale, but cool and ſmoth when new.

When you find many little kernels in the fat, like ſmall ſhot, it is meaſly, and dangerous to eat.

How to chuſe LAMB.

When you buy a Lamb's Head, obſerve the eyes, if they are ſunk in and wrinkled, it is ſtale, if lively and plump, it is new and ſweet. If a fore-

quarter,

quarter, obſerve the neck vein, and if of a ſky-blue, it is ſweet and good; but if inclining to green or yellow, it is almoſt, if not quite tainted. If the hind-quarter has a faintiſh ſmell under the kidney, and the knuckle be limber, it is ſtale.

How to chuſe MUTTON.

Obſerve when it is old, the fleſh in pinching will wrinkle, and remain ſo; when young, the fleſh will pinch tender, and the Fat will part eaſy from the Lean; but when old, it will ſtick by ſkins and ſtrings. The ewe mutton is paler than weather mutton, and cloſer grained. When the fleſh is inclining to yellow and is looſe at the bone, it is commonly rotten or inclining that way. To know whether it is new or ſtale, obſerve the directions for chuſing Lamb.

How to chuſe BUTTER.

When you buy butter, run a knife into the middle of it, and if your ſmell and taſte be good, you cannot be deceived.

How to chuſe CHEESE.

Chuſe it by its moiſt and ſmooth coat; if old cheeſe be rough coated, rugged or dry at top, beware of little worms or mites. If it be all over full of holes, moiſt or ſpungy, it is ſubject to maggots. If any ſoft or periſhed place appear on the out-ſide, try how deep it goes, for the greater part may be hid within.

How to chuſe EGGS.

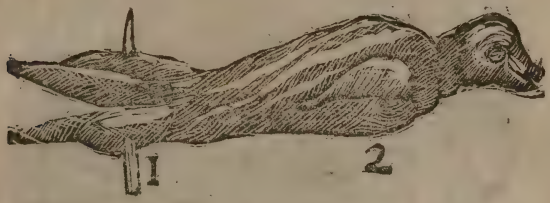
Hold the great end to your tongue, when it feels warm it is new, if co'd it is bad; and ſo in proportion to the heat and cold, ſo is the goodneſs of the egg. Another way to know a good egg is, to put it into a pan of cold water, the freſher it be the ſooner it will fall to the bottom, if rotten it will not ſink at all.

How to keep EGGS *good.*

Put them all with the ſmall end downwards into fine wood-aſhes, turning them once a week endways, and they will keep ſome months.

DIRECTIONS for Truſſing FOWLS, &c.

How to truſs a RABBIT *for roaſting.*

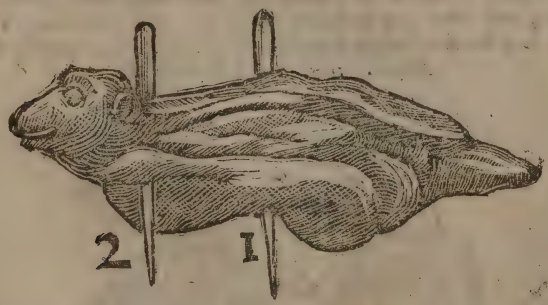


EXPLANATION.

Caſe the whole Rabbit, except the lower joints of the fore-legs, and thoſe you ſhould chop off; then put in a ſkewer through the middle of the haunches, after you have laid them flat, as at 1, and the fore-legs which are called the wings, muſt be turned as at 2, ſo that the ſmall joint may be puſhed into the body, through the ribs. This is a ſingle rabbit, has the ſpit put through the head and body, but the ſkewer takes hold of the ſpit to preſerve the haunches. But if you truſs a couple of rabbits there ſhould be ſeven ſkewers, and then the ſpit paſſes thro' between the ſkewers without touching the rabbits.

☞ You may truſs it ſhort, in the ſame manner as for boiling, and roaſt it.

How to truſs a RABBIT *for boiling.*



EXPLANATION.

Firſt cut the haunches cloſe to the back-bone two inches, then turn up the haunches by the ſides of the rabbit, and ſkewer them throgh the middle of the back as at 1, then paſs a ſkewer through the ſhoulder-blades and neck, and the utmoſt joints of the leg, as at 2.—Bend the neck backwards, and truſs the ſhoulders high that the ſkewer may be eaſily put through the whole.

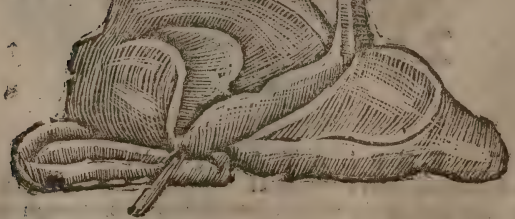
How to truſs a HARE.

EXPLANATION.

In caſing a hare, when you come to the ears, put a ſkewer juſt between the head and the ſkin, and raiſe it up by degrees till both the ears are ſtripped, and then take off reſt as uſual. Then twiſt the head over the back as at 1, and put 2 ſkewers in the ears to make them ſtand almoſt upright, and to keep the head in a proper poſition; then puſh up the joints of the ſhoulder blade towards the back, and put a ſkewer between the joint thro' the bottom jaw to keep it ſteady, as at 2, and another ſkewer through the lower branch of the leg, and thro' the ribs, as at 3, to keep the plate-bone up tight, and another thro' the point of the ſame branch, as at 5, then bend both the legs in between the haunches ſo as to make their points meet under the ſcut, and take care to ſkewer them faſt with 2 ſkewers, as at 6 6.

☞ A hare may be alſo truſſed ſhort, in the manner of a rabbit for boiling.

How to truſs a PIGEON.

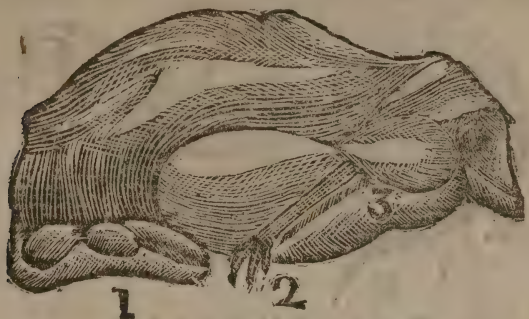


EXPLANATION.

When you draw a pigeon, leave in the liver becauſe it has no gall, then puſh up the breaſt from the vent, and holding up the legs, paſs a ſkewer between the brown of the leg and bend of the thigh, having firſt turned the pinions

under the back; and take care that the lower joints of the large pinions are paſſed with the ſkewer in ſuch a manner that the legs are between them & the body, and then you are right.

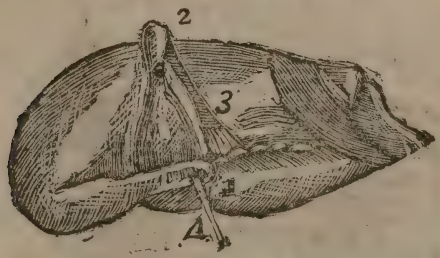
How to truſs a TURKEY *for boiling.*



EXPLANATION.

When you have drawn your fowl, twiſt the wings till you bring the pinions under the back, and thoſe who chuſe it may put the gizzard and liver one in each wing, as at 1, but they are generally left out. Beat down the breaſt-bone to prevent its riſing above the fleſhy part; then cut off the claws of the feet, twiſt the legs, and bring them towards the wing on the out-ſide of the thigh as at 2, and cut a hole on each each ſide of the apron juſt above the ſideſmen, and put the joints of the legs into the body as at 3, no ſkewer being made uſe of.

How to truſs EASTERLINGS, DUCKS, TEALS, *and* WIDGEONS.

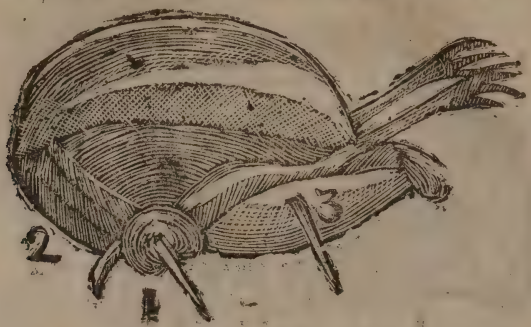


EXPLANATION.

When you draw it lay aſide the gizzard and liver, and take out the neck, taking care to leave the ſkin of the neck full enough to cover that part where the neck was cut off. Next cut off the pinions, as at 1, and raiſe up the whole legs till they are in the middle, as at 2, and preſs them between the body of the fowl and the ſtump of the wings; then twiſt the feet, and bring the bottom of them towards the body of the fowl, as at 3, and put a ſkewer through the fowl between the lower joint next the thigh and the foot, taking

king hold of the ends of the ſtumps of the wings, as at 1, then the legs will ſtand upright, and the pion of the ſkewer will be at 4.

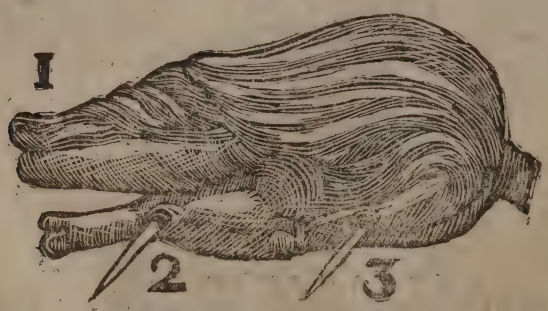
How to truſs a PATRIDGE *or* PHEASANT.



EXPLANATION.

The only difference between truſſing a patridge and pheaſant is, that the neck of the patridge is cut off, and the head of a pheaſant is left on. The above cut repreſents a pheaſant truſſed. After having drawn it, cut off the pinions, and leave only the ſtump-bone next the breaſt. then put a ſkewer thro' its point, and thro' the body near the back, giving the neck a turn, & paſſing it by the back, force the head on the out ſide of the other wing-bones, as at 1, and put the ſkewer through both; with the head ſtanding towards the neck, or the rump, which you chuſe. The neck ſhould go as at 2; then take the legs and preſs them by the joints together, ſo as to paſs the lower part of the breaſt, and then preſs them down between the ſideſmen and put a ſkewer thro' all, as at 3, and you have done.

How to truſs a GOOSE.



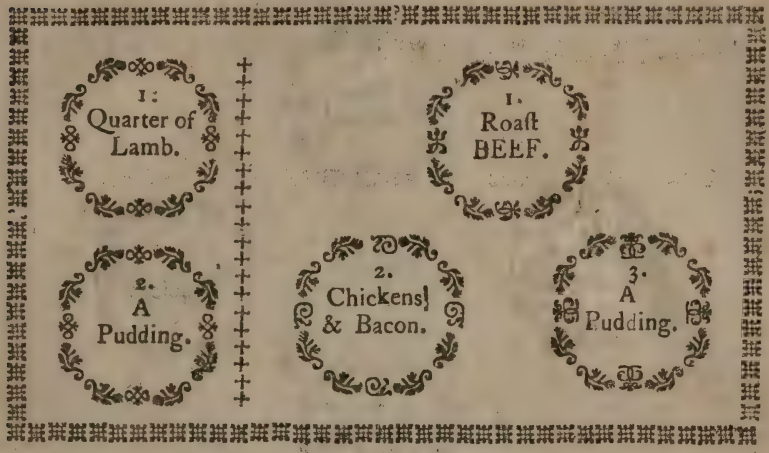
EXPLANATION.

Let only the thick joints of the legs and wings be left to the body, the pinions and the feet ſhould be cut off and go with the other giblets which conſiſt of the gizzard and liver, the head and the neck. Cut a hole at bottom of the apron of the gooſe, as at 1, and draw the rump thro' it; then put a ſkewer through the ſmall part of the leg, and thro' the body near the back, as at 2, and another thro' the thinner part of the wings, and thro' the body near the back, as at 3 and you have done.

Firſt

First Course. Two Dishes.

First Course. Three Dishes.



Second Course.
1 Roast Fowls.
2 Apple or Gooseberry Pie.

Second Course.
1 Wild Ducks.
2 Tansey.
3 Smelt fried.

ANOTHER.

First Course.
1 Boil'd Mutton, Beef or Pork.
2 Boil'd Pudding.

Second Course.
1 Ducks or Teal.
2 Tarts.

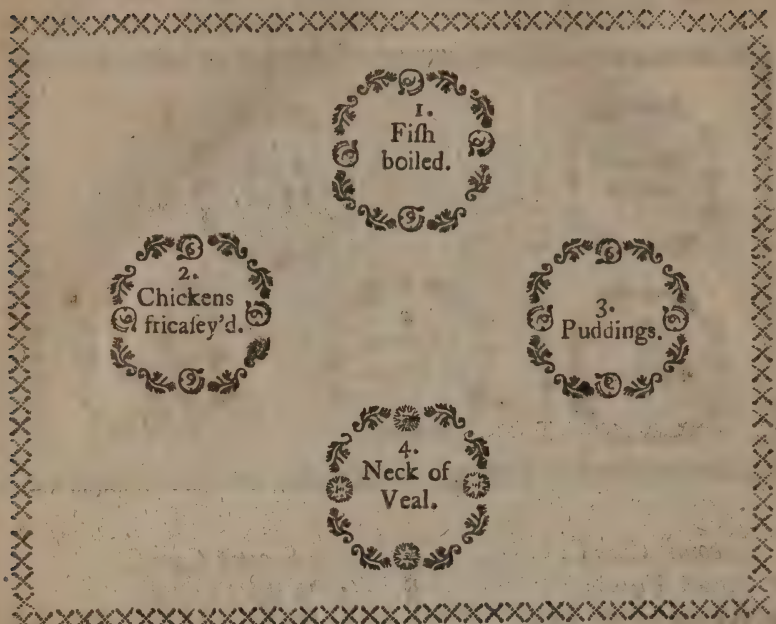
ANOTHER.

First Course.
1 Cod boiled.
2 Scotch Collops.
3 Pudding.

Second Course.
1 Green Goose.
2 Tarts or Custard.
3 Pease.

First

Firſt Courſe. Four Diſhes.



Second Courſe.

1 Pig.
2 Duck or Teal.
3 Neat's Tongue ſlicedr
4 Tarts or Tanſey.

ANOTHER.

Firſt Courſe.

1 Boil'd Mutton or Beef.
2 Boiled Turkey.
3 Leg of Lamb or Loin fry'd.
4 Pudding.

Second Courſe.

1 Partridges or Ducks.
2 Roaſted Lobſters.
3 Tarts.
4 Lamb-ſtones and Sweetbreads.

Firſt

First Course. Five Dishes.

Second Course.

1 Fried Lamb Stones.
2 Ducks.
3 Pigeons.
4 Peaſe or Aſparagus.
5 Cheeſe-cakes or Tarts.

ANOTHER.

First Course.

1 Salmon and Smelts.
2 Ham.
3 Boiled Chickens.
4 Quarter of Lamb roaſted.
5 Aſparagus, Muſhrooms, or any Garden Stuff.

Second Course.

1 Hare.
2 Roaſt Lobſters.
3 Sweetbreads, &c.
4 Tanſey.
5 Jellies, &c.

RECEIPTS

RECEIPTS *for preparing and compounding the Principal Medicines made Use of by the late Mr.* WARD.

Method of preparing Antimony for the PILL *and* DROP.

PRovide yourself with an earthen unglazed pan, that will hold 3 or 4 quarts; set it on a naked fire, and have in readiness, of the finest and purest crude antimony, as much as you please; (that which appears in long shining needles, and is the easiest powdered is the best, being most free from metallic, or other heterogeneous bodies) powder it indifferently fine; put 10 or 12 ounces into your pan, stirring it continually with an iron spatula, and increasing your fire till it sends forth white fumes, and a flame like burning brimstone. Continue that degree of fire, continually stirring, till it burns or fumes no more, but is become a grey or ash coloured powder. If it should melt, and run into lumps, in the beginning of the operation, you must take it out of your pan, and pound it again, putting it in again, and stirring as before, till it be thoroughly calcined. Then put in 4 ounces more of your crude matter, proceeding as before, and continuing so to do, till you have as much as you desire. By this method you will calcine your antimony with much less labour and time, than in doing it altogether, as is usual, for by putting your crude antimony to your calcined, its melting will be prevented, and the fumes will fly off much sooner, [☞ It must be done in a chimney, otherwise the fumes will be hurtful to the operator.] Take a clean crucible which will hold a quart; put into it about two pounds of your calcined antimony; set it in a melting furnace, and make a gradual fire under it; put coals nearly to the top of your crucible; keep it in a moderate fusion, sometimes stirring it about with an iron rod. Care must be taken that your fire be not too violent while your matter is in fusion, or it will liquify to such a degree, and render is so subtile, that it will all run thro' the pores of your crucible into your ash hole, not leaving one single drop or grain behind. When you find your matter, which adheres to your rod, transparent and bright (which will be in about half an hour after it is in fusion, if you have kept a proper degree of fire) have in readiness a smooth marble stone, well dried, and heated as hot as you can bear your hand upon it, for fear your hot matter should break it. [It will be proper to have an iron curb round your marble, to rise half and three quarters of an inch above its surface, to prevent your matter from running off.] — Pour your vitrified matter upon the stone; and if you have any more of your calcined matter, put your crucible again into the fire, put in more, and proceed as before. If your crucible is good, & your fire moderately governed, you may use the same crucible 5 or 6 times as I myself have frequently done. Thus you have a fair and clear glass of antimony of a right red colour. I have observed that keeping the crucible covered, during the time of its fusion, both hinders the vitrification and makes the glass pure, by preventing

the remaining combuſtible parts of the antimony from flying off.

The PILL DROP *are made as follows.*

Take of the aforeſaid glaſs of antimony as much as you pleaſe; pound it in a clean iron mortar, and ſift it thro' a fine lawn ſieve; then grind or levigate it on a ſmooth marble ſtone to an impalpable powder. Take alſo dragon's blood, dried and powdered. To 4 ounces of your levigated glaſs put 1 ounce of this dragon's blood: grind them very well together, and with good ſack, or rich mountain wine, make into a maſs for pills, of about one grain and a half each, which is a full doſe for a man or woman.—The Drop, ſo called, is made by putting about half an ounce of your levigated glaſs of antimony into a quart of the richeſt Malaga mountain, or ſack. Shake them well together, and let them ſtand 2 or 3 days to ſettle or grow clear. Then pour it off gently, to be quite fine. The full doſe (half an ounce) is for a man or woman; but beſt to begin with the half of two thirds, according to the age, or ſtrength of the conſtitution.

The true and genuine Method of preparing the WHITE DROP.

Pound and bruiſe 14 pounds of the cleareſt copperas into a rough powder; then dry it with a gentle heat; ſpreading it thin, till it becomes a dry and ſubtile powder, to appearance like a quick lime, only much whiter. [Care muſt be taken at the beginning of the drying, that the heat be very moderate, otherwiſe it will melt, and ſhut up the pores of the copperas, and greatly injure your future operation.] When your copperas is thus become dry and ſubtile, which may be done in 6 or 7 days, weigh it, and take an equal quantity of good and clean rough nitre, or ſalt petre, which let alſo be tolerable dry. Pound your nitre and dried copperas together, and ſift them through an indifferently fine hair-ſieve, and then put them into a large glaſs retort, coated at the bottom, & ſet in a ſand furnace. Let not your retort be above an inch from the bottom and ſides of your ſand-pan: Fix on a very large receiver, and lute it, but leave a ſmall vent-hole in the joint, by ſticking in the point of a ſmall ſkewer, to let out the wind (which will iſſue from the matter at the firſt making of your fire) by drawing it out and putting it in, as you ſhall ſee occaſion, to prevent your retort or receiver's burſting. Make a gentle fire for the firſt 3 hours; then increaſe it gradually for 3or 4 hours longer, till your iron pan be red at the bottom; continue your fire for about 30 hours; then let it out, and when all is cool, you will have a moſt powerful aqua-fortis. Put it into a bottle and ſtop it cloſe; let it ſtand 6 or 8 days, (the longer the better) to digeſt itſelf. Put this aqua fortis into a glaſs retort let it be about half or two thirds full; ſet it in a ſand heat, and fix on a receiver, which need not be very large: make an indifferent fire, till all your aqua-fortis is come over into your receiver, leaving behind only a brown reddiſh earth, which was forced over by the violence of the fire in the firſt diſtillation. Thus you have a pure and ſtrong aqua-fortis. [As I have never been able to procure any aqua-fortis proper for making the ſaid drops, but what I made myſelf, I have here ſet down a true and full proceſs for making it.]—Take of your rectified aqua fortis as much as you pleaſe, put it into a large bolt-head, with a long neck, but not above a quarter full. Then take of the pureſt and fineſt volatile ſal ammoniac, in which there is not

the leaſt acid, ſalt, or lime. [As I have uſually bought this volatile ſalt ready made, and doubt not but it may be had pure and genuine at Apothecaries Hall, I have omitted here ſetting down the proceſs for making it, having bought it of Mr. Godfrey, chymiſt.] To ſixteen ounces of the aforeſaid aqua fortis, in your bolt head, take ſeven ounces of the ſaid volatile ſal almoniac, and, by half an ounce at a time put it into your bolt head to your aqua fortis, immediately ſtopping the mouth of your bolt-head till the fermentation is over, yet not ſo cloſe but to leave ſome ſmall vent, for fear the wind, cauſed by the violent fermentation, ſhould burſt your glaſs. When all your ſal almoniac is in, let it ſtand two or three hours, till the fumes are ſettled.—[☞ This is the right and exact proportion; if your operation in making your aqua fortis is rightly performed and your volatile ſal almoniac be good and pure.] Now put it into a ſmaller bolt-head, half full, & ſet it in a moderate ſand heat; when it is warm, put in four ounces of the fineſt quickſilver to each pound (of ſixteen ounces) of your ſolution, and let it ſtand in that heat till all the quickſilver is diſſolved. Increaſe your fire a little, and put in a ſmall quantity more of quickſilver, thus letting it diſſolve by gentle additions, as much as it will. When it will diſſolve no more, take it out of your bolt-head, put it into an open glaſs veſſel, or a large white ſtone bowl. [I generally cut off a large glaſs body in the middle.] Set it in a moderate ſand heat, and let it evaporate till a pellicle or ſkin comes over the top of it. Then take it from the fire, and let it ſtand in a cool place to congeal. [Great care muſt be taken, that your heat be not too great in your evaporation, nor continue too long, or it would coagulate, and mix the corroſive oil (which is to be poured off after its congealment) with the fine pure ſalt, and quite ſpoil the medicine.] There will remain uncongealed a heavy liquor or oil, which pour off, and let it drain, until no more will run or drop from it. Take the remaining ſalt, put it into a glaſs body, and to each pound (ſixteen ounces) put three pounds of the fineſt roſe water, ſtopping the mouth of your body, by tying over it a piece of doubled brown paper. Set it again in your ſand heat, make an indifferently hot fire, till all your ſalt is diſſolved, which is uſually done in 24 hours.——Thus the WHITE DROP is prepared.—This medicine, thus rendered extremely mild, cannot poſſibly be accounted dangerous, ſeeing that in the doſe of two drops, uſually taken in 24 hours, the quantity of mercury does not amount to half a grain. Atteſted Dec. 1, 1762, by me JOHN WHITE.

Late Mr. Ward's *Sweating Powders*, No. I.

Take 4 oz. of refined nitre, and the ſame quantity of vitriolated tartar. Rub them together in a mortar into a powder. Take a crucible, not of the blue ſort, ſet it in the fire, and when it begins to be red, put in about half of your nitre and tartar, ſtirring it about with an iron rod. There will ariſe red fumes, which take care to avoid, for they are noxious. When the red fumes ceaſe, put in the remainder of your matter, ſtirring it as before, till no more fumes ariſe. Then pour it out into an iron mortar; and, when cool, put to it opium, ipecacuanha, and liquorice powder, of each one ounce: pound and ſift them through a lawn ſieve; then mix them very well together. ☞ The ipecacuanha muſt be pickt of ſuch a ſort as will break eaſily, and not of the tough woody ſort. After theſe powders are thus prepared, they ſhould be ſpread thin upon white ſtone

ſtone diſhes, and ſet in a cool place for about two days, mixing them very well together, and ſpreading them again twice a day: then dry them before a fire or gentle heat. *J. White.*

Sweating Powders. No. II.

Take common tartar and refined nitre, each one pound; fulminate them together in a crucible, or iron pot, which will reduce them to about fifteen ounces after the fulmination. To theſe add, of white hellebore and liquoriſh powder each 6 oz. of opium 5 oz. Powder all theſe together, and ſift them thro' a fine lawn ſieve.—Doſe from 25 to 50 grains.

Paſte for the Fiſtula, &c.

Take a pound of alicompane root, 3 lb. of fennil-ſeeds, and 1 lb. of black pepper. Pound theſe ſeparately, and ſift them thro' a fine ſieve. Take 2 lb. of good honey, and two lb. of powder ſugar; melt the honey and ſugar together over a gentle fire, ſcumming them continually, till they become bright as amber. When they are cool, mix and knead them into your powder, in the form of a ſoft paſte. This paſte has been found to be a ſpecific remedy for the fiſtula, piles, &c.—The doſe is the ſize of a nutmeg, morning, noon, and night, drinking a glaſs of water or white wine after. Atteſted by me,

F. J. D'OSTERMAN.

Liquid Sweat.

Take a gallon of good ſpirits of wine, and half a gallon of good white wine; put them into a ſtrong bottle, and add ½ lb. of good ſaffron, 4 oz. of good cinnamon, 2 oz. of ſalt of tartar, and 1 oz. of good opium, cut in ſmall bits; ſtop the bottle cloſe, and ſet it within the air of the fire 8 days, ſhaking it 3 or 4 times a day. Filtre it thro' filtering paper.—The doſe is from 30 to 60 drops, in a glaſs of good white wine Atteſted by me,

F. J. D'OSTERMAN.

Dropſy Purging Powders, as prepared by Mr. D'Oſterman *for Mr.* Ward.

Take 1 lb. of jalap in powder, a pound of cream of tartar, and 1 lb. of bole armenic, in fine powder; mix them well together. The doſe is from 30 to 40 grains in broth, of warm beer, 2 or 3 days together, or oftener if neceſſary. This remedy ſeldom fails in the watery or windy dropſy, provided the patient has not been tapped. Atteſted by me,

F. J. D'OSTERMAN.

Eſſence for the Head-Ache. &c. as prepared by Mr. D'Oſterman *for Mr.* Ward.

Take 2 lb. of true French ſpirits of wine, put them into a large ſtone bottle, and add 2 oz. of roch allum in very fine powder, 4 oz. of camphor, cut very ſmall, ½ an oz. of eſſence of lemon, and 4 oz. of the ſtrongeſt volatile ſpirits of ſal almoniac. Stop the bottle quite cloſe, and ſhake it 3 or 4 times a day for 5 or 6 days.

That there are a great many more receipts of various kinds, contained in the ſaid book, I acknowledge; yet, I have thought it beſt for the public, to confine myſelf, at preſent, to ſuch as are juſtly eſteemed the principal, the moſt efficacious, moſt known, and beſt underſtood Having ſaid this, I proceed to put down the prices at which theſe medicines are now to be ſold, viz.

White Drop, in a bottle, containing one third of an oz. which is about a third part more in quantity than in the late Mr Ward's bottle for	1	0
Red Pill, ſix in a box	0	6
Emetick Sack Drop, half an ounce in a bottle	0	6
Sweating Powders, No. I. forty grains,	0	3
Sweating Powders, No. II. fifty grains,	0	3

Fiſtula Paſte, a pound, —	2	6
Liquid Sweat, half an oz. about five doſes, —	1	0
Dropſy Purging Powders, ſix in a parcel, —	0	6
Eſſence for the Head-ach, &c. half an ounce, —	1	0

Rules neceſſary to be obſerved in taking the ſeveral Medicines of the late Mr. WARD, *now made public.*

Take 2 drops in a ſmall glaſs of water, in the morning faſting, or at night, going to reſt, for 2 or 3 days together. Then forbear as many days as you took them, and proceed as before till the bottle is finiſhed. They ſeldom work viſibly, excepting that in ſome conſtitutions they occaſion one or two motions.

Red Pill. Bruiſe the pill, and take it in a ſpoonful of any ſmall liquid, on an empty ſtomach. It ſometimes works upwards, ſometimes downwards, according to the nature and ſeat of the diſorder; in which caſe it is proper to drink a ſmall quantity of balm or ſage tea, &c. between each motion; and if it ſweats, as it ſometimes does, keep yourſelf warm, and encourage it by drinking as above. The day you take it, avoid milk, greens, and fruit. It has been experienced with great ſucceſs in caſes where the ſtomach and bowels are foul, or the paſſages obſtructed; and particularly in inveterate rheumatic diſorders.

The Emetic or Sack Drop. This drop as a vomit. When the ſickneſs comes on, drink about half a pint of warm water, or thin water-gruel, and continue to do ſo every time it works. It has been found to cleanſe the ſtomach more effectually than the vomits uſually given, and that without uncommon reachings. The bottle is a full doſe for a man or woman, which muſt be leſſened according to the age or ſtrength of the patient.

Sweating Powders for the Rheumatiſm, &c. Both ſorts of theſe powders are to be taken in any liquid, going to bed between the blankets, and drinking moderately, now and then, ſomething warm, ſuch as white wine whey, balm-tea, &c. The ſweating is not to be checked, but encouraged, by lying ſtill and keeping warm. At firſt taking, it may be proper to begin with half a doſe, increaſing it gradually, as occaſion may require. If half the quantity does not raiſe a proper ſweat, then take the next night three quarters or the whole doſe, and repeat it every other night at diſcretion, for as long a time as ſhall be found neceſſary, or as they agree with the conſtitution. It is to be obſerved, that the quantity of opium is ſomewhat leſs in the powder No. I than in No. II.

Paſte for the Fiſtula, Piles, &c. Take the ſize of a nutmeg 2 or 3 times a day, drinking a glaſs of water, or wine and water, after it.

Liquid Sweat. This is found by experience to be an excellent remedy for removing pains, and ſometimes to anſwer better than the powders. The patient muſt lie between the blankets, and encourage the ſweat by drinking now and then ſomething warm; taking care not to catch cold, by going out too ſoon after it. The doſe is from 40 to 60 drops in a glaſs of good white wine.

Dropſy Powder. The doſe is from 30 to 40 grains, to be taken in broth, or warm beer, two or three days together; and longer if neceſſary. They muſt be repeated at the proper intervals, as the doſe may require.

Eſſence for the Head Ache and Pains. Gently rub a little of it upon the palm of the hand, and apply it to the part affected; holding it there till dry. Repeat it two or three times, if the pain is not ſooner relieved.

Every

Every One his own Phyſician:

Being a complete Collection of efficacious

REMEDIES for every Diſeaſe incident to the Human Body;

With plain Inſtructions for their common Uſe.

Very neceſſary to be had in all Families, reſiding in the Country.

Compiled at the Command of his late Royal Highneſs the DUKE *of* CUMBERLAND, *from the Works of the moſt eminent Phyſicians and Surgeons.*

ACHES *and* PAINS.

RUB a little Opodeldock upon the part affected, two or three times a day, and wear a flannel upon it; if this does not give relief, take twenty drops of volatile tincture of Guaicum, (prepared as directed in the Appendix,) every night and morning in a glaſs of ſpring water. HEISTER.

AFTER-PAINS.

Take 1 ſcruple of Sperma Ceti, 5 grains volatile ſalt of Hartſhorn, 5 drops of Balſam of Peru, and half a drachm of Venice treacle; mix them into a bolus, with as much ſyrup of White Poppies as is ſufficient to make a bolus; to be repeated every ſix hours till the pains abate. Cover the woman up warm, and let her drink plentifully of caudle. HEISTER.

AGUE, *or* INTERMITTING FEVER, *Signs of*

A violent head-ach, a wearineſs of the limbs, a pain in the loins, a coldneſs of the external parts, a ſhivering and ſhaking, ſometimes ſo much as to make the very bed ſhake under them; a great thirſt and burning heat, and frequent inclination to vomit. Afterwards the ſymptoms begin to abate, the ſkin becomes moiſt, the urine is of a flame colour, but without a ſediment, and a ſweat breaking out terminates the fit.

Method of Cure.

Firſt vomit the ſick perſon, by giving half a drachm of the powder of Ipecacoanha, and work it off with Chamomile tea; then let the ſick perſon take the following powder:

Of the beſt Peruvian bark powdered 1 oz. of Virginia Snake root, and ſalt of Wormwood, each 1 drachm; mix theſe well together, and divide them into 8 doſes, one paper to be taken every two hours in a glaſs of red wine, or any other liquid. This is a certain and infallible cure: but care muſt be taken to adminiſter it only in the intervals of the fits; but muſt be repeated for two or three days, about 10 days after the firſt cure, or elſe the diſorder will frequently return. In obſtinate caſes, removing into a drier air has been found of great ſervice. HUXHAM.

SAINT ANTHONY's FIRE,

Signs of.

The diſeaſe affects every part of the body, but moſt frequently the face, and it happens at all times of the year. But whatever part is affected, a chillneſs and ſhivering generally attend the diſorder, with great thirſt, reſtleſſneſs, and other ſigns of a fever; the face ſwells of a ſudden, with great pain and redneſs, and abundance of ſmall pimples appear, which often riſe up into ſmall bliſters,

ers, and ſpread over the forehead and head, the eyes being quite cloſed by the largeneſs of the ſwelling. This, in the country is uſually call'd a Blaſt.

Method of Cure.

Let the ſick perſon loſe 8 or 10 oz. of blood, and repeat the bleeding more than once if the ſymptoms run high, and apply to the part a pultice of white bread and milk, with a little Hog's Lard in it; let the pultice be changed twice in a day, and every othe morning take the following purge, till the diſorder is cured, viz.

Glauber's ſalt 1 oz. Manna, half an oz. mix and diſſolve it in warm watet for one doſe.

The diet in this diſeaſe muſt be very low, chiefly water gruel, or at moſt weak broth; all ſtrong liquors muſt be avoided as poiſon. SHARP.

APOPLEXY,

The immediate preceding Signs are,

Tremblings, ſtaggering, a giddineſs in the head, dimneſs of ſight, ſleepineſs, loſs of memory, noiſe in the ears, and deep and laborious breathing. The diſeaſe itſelf is a total deprivation of ſenſe and motion, except that of reſpiration, which is performed with difficulty & ſnoring. It uſually ends in a paralytic diſorder, and is ſeldom curable, but always leaves behind it a great defect of memory, judgment and motion.

Method of Cure.

Cupping in the nape and ſides of the neck is always uſeful, provided the ſcarifications are deep enough to give a free paſſage to the blood; ſtimulating clyſters and warm purges are alſo of ſervice, as is alſo the following electuary: Take half an oz. of powdered Heath Valerian, and an oz. and a half of conſerve of Orange peel, and mix them together; the doſe is the quantity of a nutmeg every four hours, diſſolved in a cup full of Roſemary tea. Apply a ſtrong bliſter to the back, the diet muſt be very ſparing. MEAD, SYDENHAM, and HEISTER.

APPETITE, *want of*

Drink Chammomile tea every day an hour before dinner, or take ten drops of Acid Elixir of Vtriol in a glaſs of water, abont two hours before, and about two hours after dinner, every day. A gentle puke ſhould precede the uſe of theſe remedies, for which purpoſe nothing is preferable to the powder of Ipecacoanha, a ſcruple of which is ſufficient for a doſe, and ſhould be worked off with weak Chamomile tea.

MEAD.

ASTHMA *or* PHTHICK,

Signs of.

An obſtructed and very laborious breathing, attended with unſpeakable anxiety, and a ſtraitneſs about the breaſt.

Method of Cure.

Diſſolve 2 drachms of Gum Ammoniacum in half a pint of Pennyroyal water, and add an oz of Oxymel of Squills. Three large ſpoonfuls of this mixture may be taken frequently; or from 20 to 50 drops of the Paregoric Elixir, may be taken in Pennyroyal water, 2 or 3 times in a day. Bleeding is generally proper, as is a bliſter applied to the back, and gentle vomits; the diet ſhould be ſleuder. Malt liquors muſt be avoided, being very pernicious.

MEAD.

BLEEDING *at the Noſe.*

Apply to to the back part and the ſides of the neck, a linnen cloth dipt in cold water, in which ſalt Prunella has been diſſolved. In very obſtinate caſes bleeding in the foot is uſeful. Internally the quantity of a nutmeg, of the following electuary may be taken three or four times in a day. Take the ſeeds of White Henbane, and White Poppies, each half an ounce, Conſerve

of Roſes three ounces, and mix them into an electuary with ſyrup of Diacodion.

SYDENHAM, and BOYLE.

Spitting of BLOOD.

Take Red roſe leaves dried, half an ounce, twenty drops of oil of Vitriol, one ounce and an half of refined Sugar, and pour two pints and an half of boiling water on theſe ingredients in an earthen veſſel; let it ſtand to be cold, and take half a quarter of a pint frequently. In this diſorder frequently bleeding in ſmall quantities is proper, not exceeding four, or at the moſt ſix ounces at each time, according to the ſtrength of the ſick perſon.

HOFFMAN, and MEAD.

BLOODY FLUX.

Signs of.

Generally begins with coldneſs and ſhivering, ſucceeded by a quick pulſe, and intenſe thirſt. The ſtools are greaſy, and ſometimes frothy mixt with blood, with filaments intermixt, which have the appearance of melted ſuet, and are attended with intolerable gripings, and a painful deſcent as it were of the bowels.

Method of Cure.

Bleed firſt, then give the following vomit; half a drachm of powder of Ipecacoanha, work it off with Chamomile tea, repeat this vomit every other day, for three or four days. On the intermediate days between each vomit, let the ſick perſon take a large ſpoonful of the following mucilage, warm, every hour: Diſſolve half an ounce of Gum Arabic, and half an ounce of Gum Tragacanth, in a pint of barley water over a gentle fire. Cliſters made of fat mutton broth are of great ſervice, the ſick perſon muſt abſtain from malt and ſpirituous liquors. MEAD.

BOILS.

Apply a plaiſter of Diachylon with the gums, once every day till they are cured.

BRUISES, *Internal.*

Take a large ſpoonful of cold drawn Linſeed oil, two or three times in a day. The patient muſt alſo be blooded to the quantity of eight or ten ounces.

SYDENHAM.

BRUISES, *External.*

Bathe the part with a little ſpirits of wine and Camphire, which in ſlight caſes will effect a cure, but if that fails it will be neceſſary to apply a pultice of ſtale beer grounds, and oatmeal, with a little Hog's lard, which muſt be applied freſh every day till the bruiſe is entirely cured.

BURNS *and* SCALDS.

Take May butter unſalted, and white wax, of each ſix ounces, oil of Olives half a pint, Lapis Calaminaris one ounce and a half; melt the wax and butter with the oil, and ſtir in the Lapis Calaminaris finely powdered, till it is too hard to let it ſettle. This is an excellent ointment for the above purpoſes, and is to be applied once a day ſpread on a fine linnen rag. TURNER.

CANCER.

Signs of.

Begins at firſt with a ſmall Tumour, about the ſize of a nut, which does not change the colour of the ſkin, and ſometimes remains for ſeveral years without encreaſing. But as ſoon as the virulent humour becomes more active, the ſmall hard ſwelling becomes all of a ſudden a large, round, livid, unequal Tumour, and is attended with an intenſe ſhooting pain, at length it breaks, and turns into a ſhary ſtinking ſanies, which eating away the ſound parts, the lips of the wound become offenſive to the ſight, and the patient being worn out, with intolerable pain, at laſt enſues death. This diſorder may infect any

part

part of the body, but moſt frequently the breaſt, armpits, behind the ears, the lips, noſe and private parts.

Method of Cure.

Boil a quarter of a pound of Guaicum ſhavings in ſix pints of water, till it comes to four pints, drink a pint of this decoction twice a day, milk warm. External applications moſt proper, are pultices of white bread and milk, and fomentations of milk and water, and the cancer ſhould be defended, from the cold air, by a piece of fine linen, on which a little of Sperma Ceti ointment (the compoſition of which you will ſee in the appendix) is ſpread, and ſhould be renewed two or three times a day. Dr. Love.

CHOLICK.

Take two oz. of Daffy's Elixir, and repeat it as occaſion may require, or half a drachm of powder of Rhubarb toaſted a little before the fire.

Quincey.

COLDS.

Colds may be cured by lying much in bed, by drinking plentifully of warm Sack-whey, with a few drops of ſpirits of Hartſhorn in it, or any other warm ſmall liquor; living upon puddings, ſpoon meats, chickens, &c. and drinking every thing warm. In ſhort, it muſt at firſt be treated as a ſmall fever, with gentle Diaphoretics, ſuch as half a drachm of the compound powder of Contrayerva, taken night and morning, or half an ounce of Mindererus's ſpirit, may be given every night going to reſt, drinking a plentiful draught of weak Sack Whey after it. If any cough ſhould remain, after uſing this method a few days, the medicine directed under the article of *Coughs* muſt be taken.

This is a much more eaſy, natural and certain method than the common practice by Balſamics, Linctus's, and the like, which ſpoil the ſtomach, deſtroy the appetite, and hurt the conſtitution. Dr. Cheyne.

CONSUMPTION.

Signs of.

A dry cough, a diſpoſition to vomit after eating, an uneaſy ſtraitneſs of the breaſt, ſpitting of blood, a quickneſs of the pulſe after meals, and flushing of the cheeks; as the diſeaſe advances, the matter brought up by the cough, if ſpit into the fire yields an offenſive ſmell, if into a glaſs of water it ſinks to the bottom, profuſe night ſweats, looſeneſs, and waſting away of the whole body.

Method of Cure.

A milk diet, riding on horſeback, country air, and bleeding frequently in ſmall quantities, at each time taking away not more than 6 oz. of blood, are the moſt efficacious remedies in this diſtemper; ſnails boiled in milk have ſometimes been of ſervice, as is alſo the Peruvian bark, when it does not occaſion a purging.

Sydenham, and Boerhave.

CONVULSIONS in CHILDREN.

Signs of.

The mouth is drawn awry, the eyes are diſtorted, and the face turns blackiſh, the child's fiſt is clenched, and the globes of the eyes ſeem immoveable; when theſe ſymptoms give way, the child is ſleepy till another fit comes on.

Method of Cure.

Give 3 or 4 drops of the tincture of Wood ſoot in a tea ſpoonful of water frequently. A bliſter applied to the nape of the neck is alſo ſerviceable.

Sydenham.

CORNS.

After ſoaking them for a conſiderable time in warm water, pare away carefully with a penknife the uppermoſt and hardeſt ſurface, then apply a plaiſter of green wax, or Diachylon with the gums ſpread on thin Leather; repeat this method (which is perfectly ſafe) a few times, and it will

ſeldom fail to extirpate them entirely.
HEISTER.

COSTIVENESS.

Take the ſize of a nutmeg of lenitive electuary every morning, or as often as occaſion requires. SHAW.

COUGH.

Take oil of ſweet almonds, and ſyrup of balſam, of each 2 oz. 4 oz. of barley water, and 30 drops of ſpirits of ſal volatile; ſhake them well together, and take two large ſpoonfuls when the cough is troubleſome: If this medicine does not remove the cough in a few days, it will be abſolutely neceſſary to be blooded.
PRINGLE.

DEAFNESS.

Syringe the ears well with ſome warm milk and oil, then take a quarter of an oz. of liquid opodeldoch, and as much oil of almonds, mix them well, and drop a few drops into each ear, ſtopping them with a little cotton or wool; repeat this every night going to reſt. FOTHERGIL.

DIABETES, *Signs of.*

Is an exceſſive diſcharge of urine, of the taſte, ſmell, and colour of honey, attended with an intenſe thirſt, and a waſting away of the whole body.

Method of Cure.

Take of the ſhavings of ſaſſafras 2 oz. guaicum one oz. liquorice root 3 oz. coriander ſeeds, bruiſed, ſix drachms; infuſe them cold in one gallon of lime-water for 2 or 3 days, the doſe is half a pint 3 or 4 times in a day. Or four oz. of alum whey, (which is prepared by boiling 4 pints of milk over a ſlow fire, with three drachms of alum, till it is turned into whey) may be taken three times in a day. MEAD.

☞ Lime-water is made by pouring 12 pints of boiling water on a lb. of unſlacked lime; when it is cold it is fit for uſe.

DROPSY, *Signs of.*

Difficulty of breathing, making very ſmall quantities of urine, coſtiveneſs, great thirſt, ſwelling of the feet and ancles, which when preſt with the fingers will pit; ſwelling of the belly, and falling away of the other parts.

Method of Cure.

Take powder of jalap, cream of tartar, and Florentine iris, of each a quarter of an oz. mix them; the doſe is from 30 to 40 grains every other day. On the intermediate days take the quantity of a large nutmeg, every night and morning, of the following electuary: Take 2 drachms of powder'd chamomile flowers, as much ginger, and half the quantity of prepared ſteel, make it into an electuary with 2 oz. of conſerve of orange peels. Diuretics ſhould alſo be made uſe of; the following is excellent: Take of broom aſhes half a lb. and ſteep them in a quart of Rheniſh wine cold, ſtrain off the liquor, and take a quarter of a pint three times a day. Dr. DOVER.

Dry BELLY-ACH *or Nervous Cholic, Signs of.*

Extreme coſtiveneſs, a moſt violent pain in the bowels, coldneſs of the hands and feet, trembling, extreme anxiety, and a diſpoſition to fainting, which is frequently ſucceeded by the palſy.

Method of Cure.

Give frequently the following clyſter; take dry Mallow leaves an oz. Chamomile flowers, and ſweet Fennel ſeeds, of each half an oz. water a pint; boil it for uſe. Take half a pint of this decoction, and add two ſpoonfuls of ſweet oil, and half an oz. of Epſom ſalt, mix it for a clyſter to be repeated frequently. The warm bath is of the utmoſt ſervice in this diſorder, as is alſo Balſam of Peru given inwardly from 20 to 40 drops in a ſpoonful of powdered loaf ſugar, 3 or 4 times a day.
RIVERIUS and SYDENHAM.

EAR-ACH.

The ſmoke of Tobacco blown into the ear is excellent. HOFFMAN.

EXCORIATIONS *in Children.*

Diſſolve a little white Vitriol in ſpring water, and dab the part with it, which will heal preſently.

HEISTER.

DISORDERS *of the Eyes.*

An excellent Eye-water. Take 2 grains of ſugar of Lead, diſſolve it in a quarter of a pint of ſpring water.

An OINTMENT *for the Eyes.*

Dip a feather in a little ointment of Tutty, and gently rub it acroſs the eyes every night going to bed.

TURNER.

FAINTING.

Apply to the noſtrils and temples ſome ſpirits of Sal Almoniac, and give a few drops in a wine glaſs of water inwardly. HOFFMAN.

FALLING-SICKNESS, *Signs of*

A wearineſs of the whole body, an heavy pain of the head, unquiet ſleep, dimneſs of ſight, a noiſe in the ears, a violent palpitation of the heart, a coldneſs of the joints, and a ſenſe as it were of a cold air aſcending from the extreme parts of the heart and brain, they then fall ſuddenly on the ground, the thumbs are ſhut up cloſe in the palms of the hands, the eyes are diſtorted and all ſenſation is loſt, ſo that by no noiſe, nor even by pinching the body, can they be brought to themſelves: they alſo froth at the mouth.

Method of Cure.

Take of Peruvian bark powdered 1 oz. of wild Valerian root half an oz. of ſyrup of Orange peel a ſufficient quantity, make an electuary of this, and let the patient take the quantity of a nutmeg (after proper evacuations, ſuch as bleeding and purging) morning and evening, for 3 months together, and then repeat it 3 or 4 days before the new and full moon. MEAD.

FEVERS *Inflammatory, Signs of*

The breath is very hot, and there is a dryneſs of the whole ſkin, and ſenſe of heat, the reſpiration is thick, difficult and quick, the tongue is dry, yellow, parched, and rough, the thirſt is unquenchable, a vaſt anxiety, reſtleſneſs, and wearineſs, frequent inclinations to vomit, and ſometimes light-headineſs and convulſions.

Method of Cure.

Bleed to the amount of ten or twelve ounces, vomit with half a drachm of Ipecacoanha, work it off with Chamomile tea; if coſtive, inject as often as occaſion requires, the clyſter directed under the article of the *Dry-Belly-Ach*, and give inwardly the following mixture. Take of ſalt of Wormwood half a drachm, Lemon juice three quarters of an ounce, ſalt of Prunella ten grains, ſpring water one ounce; mix them together for 1 doſe, and repeat it every ſix hours. HUXAM.

NERVOUS FEVERS, *Signs of.*

Slight chilline ſſes often a day, with uncertain flu ſhes of heat, a vaſt dejection and anxiety of the ſpirits, a giddineſs and pain of the head, an inclination to yawn and doze, a dryneſs of the lips and tongue without any conſiderable thirſt, the countenance heavy, pale and dejected, frequently ſick fits, the urine is pale and made often and ſuddenly, the pulſe is low, quick and unequal.

Method of Cure.

A Vomit is neceſſary when the ſickneſs and load of the ſtomach is urgent; If the body is inclined to be coſtive, clyſters of milk, ſugar and ſalt, may be injected every ſecond or third day. Bliſters muſt be applied to the nape of the neck, head and legs, the ſick perſon muſt be kept quiet in body and mind, opiates are commonly hurtful; a little wine may be allowed, and thin wine whey is proper for common drink. Give the following draught every ſix hours:

Take ſalt of hartſhorn 10 grains, Lemon juice, half an oz. ſimple Mint-water 1 oz. and a half, compound ſpirits of Lavender and ſyrup of Saffron of each 1 drachm and a half, mix them together for 1 doſe.

HUXHAM.

PUTRID *or* SPOTTED FEVERS, *Signs of.*

The head aches, and is hot, dull, and attended with a dejection of mind from the very beginning, a conſtant watchfulneſs, the countenance is dejected, the pulſe is languid, ſmall and low. A pain in the back and loins, a great load at the pit of the ſtomach, a perpetual vomiting of black bile: the thirſt is commonly very great, and all drinks ſeem bitter and maukiſh: the tongue at the beginning is white, but grows daily more dark and dry, with a kind of dark bubble on the top, and livid or brown ſpots appear over the whole ſurface of the ſkin.

Method of Cure.

Gentle vomits are neceſſary in the beginning, and if the body is too coſtive, a clyſter of milk, ſugar and ſalt, may be given as often as occaſion requires; wine diluted with water, and acidulated with the juice of Seville Oranges may be uſed for common drink: and the following has been found of greater efficacy in this diſorder than any other medicine.

Boil 3 drachms of Peruvian bark in powder, and 3 drachms of Virginia ſnake-root in powder, in a pint of water, till half a pint is boiled away, then add a quarter of a pint of good Red Port Wine; the doſe is a tea cup full every 3 or 4 houts.

Dr. PRINGLE.

GIDDINESS.

Take 20 drops of tincture of Caſtor in a glaſs of water 2 or 3 times a day; or from a ſcruple to a drachm of powder of Valerian root, 3 or 4 times in a day. MEAD.

GOUT, *Signs of.*

A pain reſembling that of a diſlocated bone, ſucceeded by a chillneſs, ſhivering and ſlight fever, uſually ſeizes the great toe, heel, the calf of the leg or ancle, which become ſo exquiſitely painful as not to endure even the weight of the bed cloaths; the part looks red and is very much ſwelled; the urine is high coloured, and lets fall a kind of red gravelly ſediment.

Method of Cure.

Take a tea-ſpoonful of Volatile tincture of Guaiacum every night going to reſt, in a glaſs of water; be covered warm, and drink plentifully of weak tack whey. In the Intervals of the fits exerciſe, ſuch as walking, and riding, is abſolutely neceſſary to prevent a return, and the Duke of Portland's gout powder, the receipt of which we have given in our Appendix, ſhould be taken according to the directions annexed thereto.

Dr. CHEYNE.

GRAVEL AND STONE, *Signs of.*

A pain in the loins, bloody urine, a numbneſs on the thigh or leg on the ſide affected, a ſickneſs at the ſtomach and frequent vomitings.

Method of Cure.

Take 1 lb. of calcined oyſter ſhells, and pour thereon 12 pints of boiling water, ſtrain it when cold, and take half a pint mixed with a little new milk three times in a day, gradually encreaſing the quantity, till it amounts to 4 pints a day. If the patient is coſtive, 2 oz. of Manna diſſolved in a quart of whey, ſhonld be taken for 1 doſe, once or twice every week.

Dr. WHYTT, and SYDENHAM.

GREEN SICKNESS, *Signs of.*

A pale complexion, ſwelling of the ancles, wearineſs of the whole body, difficulty of breathing, a palpitation of the heart, drowſineſs, a deſire of eating coals, chalk, &c. and

a suppression of the monthly courses.

Method of Cure.

Take 30 drops of the tincture of black Hellebore, 2 or 3 times in a day, in a glass of water or wine, using moderate exercise. Chalybeate Waters are also of service, and bleeding in the foot about the time of menstruation. MEAD.

GRIPES.

Take half a drachm of powdered Rhubarb, and toast it a little before the fire, then add a little powder of Ginger to it, and mix it for 1 dose, to be repeated as occasion requires. RADCLIFFE.

HEAD-ACH,

Apply Leeches behind the ears, and take 20 drops of tincture of Castor in a glass of water frequently.

HEART-BURN.

Take a little chalk scraped in a glass of water or a tea-cup full of Chamomile tea. HOFFMAN.

HOARSENESS.

Take the medicines directed under the article of coughs, or as much as will lie on a shilling of the following powder, 3 or 4 times in a day: Take Sperma Ceti and Sugar-candy, of each equal parts, and make them into a fine powder, or a tea-spoonful of Barbadoes Tar in a glass of old Rum, every night going to rest.—3 or 4 Wellfleet oysters swallowed early in the morning fasting, afford surprising relief in this complaint. SHAW.

HYSTERICS, *Signs of.*

An intercepted breathing, almost to suffocation, fainting, loss of speech, great drowsiness, exceeding costiveness, and making large quantities of urine, almost as clear as water.

Method of Cure:

Take simple Pepper Mint water, 12 oz. 1 oz. of powder'd Valerian, and half an oz. of Lavendar drops, mix them together, and take 3 large spoonfuls 2 or 3 times a day, and also apply to the navel a large galbanum plaister. HOFFMAN and MEAD.

Hard SWELLINGS.

Apply a plaister of Diachylon with the gums spread thick on leather.

HIP-GOUT, *Signs of.*

A violent pain in the joint of the thigh, and lower part of the loins, which sometimes reaches to the leg, and even the extremity of the foot, without any swelling or change of colour in the skin.

Method of Cure.

Take a drachm of ætherial oil of Turpentine, with 3 times as much honey mixt with it, every morning, for 6 or 7 days at farthest, drinking plentifully of warm Sack whey after it. CHEYNE.

JAUNDICE, *Signs of.*

A yellowishness of the whites of the eyes, and of the whole body, bitterness of the tongue, heaviness, and lassitude, vomiting of gall, the stools almost white, and the urine of a saffron colour, tinging linen dipt therein yellow.

Method of Cure.

Take Venice soap half an oz. oil of Anniseeds 16 drops, mix them well together, and make it into middle sized pills. The dose is 3 or 4 2 or 3 times in a day; if costive, half a drachm of Rhubarb must be taken in the morning 2 a week. HUXHAM.

INDIGESTION, *Signs of.*

Pain, and sense of weight in the stomach, attended with frequent belchings, heartburn, &c.

Method of Cure.

Take a large spoonful of tincture of Hiera picra every day, an hour before dinner; or from 10 to 20 drops of Acid Elixir of Vitriol, in a glass of water, 2 or 3 times in a day. Pyrmont, and Spaw waters are also very efficacious in removing this complaint. CHEYNE, and HEISTER.

INFLAMMATIONS.

Take away 10 or 12 oz. of blood, and

and repeat it if neceſſary; give cooling purges, and apply to the part a pultice of bread and milk, with ſome ointment of Elder in it.

Dr. SHARP.

ITCH, *Signs of.*

Watery pimples, attended with intolerable itching, between the fingers, under the hams, on the arms, and on the thighs.

Method of Cure.

Anoint the part which breaks out every night with the following ointment: Take Hog's-lard half a lb. flour of Brimſtone and Sulphur Vivum of each 2 oz. powder'd cloves 1 oz. mix them together: Two or 3 weeks is as little time as can be depended upon, and the ſame linen muſt be wore the whole time.—

This is a never failing remedy.

INFLAMMATION *of the* BOWELS.

Signs of.

A burning pain in the belly, attended with a fever, vomiting, and frequently an obſtinate coſtiveneſs.

Method of Cure.

Take away 10 oz. of blood and repeat the bleeding according to the urgency of the complaint, give the clyſter directed in our Appendix, twice every day, till the patient has had 2 or 3 ſtools, and to appeaſe the pain and ſtop the exceſſive vomiting, give ten drops of liquid Laudanum, in a little broth every ſix hours. The diet ſhould conſiſt entirely of weak broths.

Juice of Lemons taken inwardly in obſtinate caſes, has ſometimes afforded ſurprizing relief. ARBUTHNOT.

KING's EVIL, *Signs of.*

Hard ſwellings in the neck, armpits, and groin, and tumours on the joints and fingers, attended with a ſwelling, and rottenneſs in the bones, ſoreneſs of the eye lids. In ſhort there is no part of the human body which may not be affected with tumours, abſceſſes, or ulcers, by this diſeaſe.

Method of Cure.

Take ſcruple of burnt Sponge, and four grains of Rhubarb, mix them together for 1 doſe, which is to be taken every night and morning, with a draught of whey. Drinking Sea-water is very efficacious in curing this diſeaſe. Sir EDWARD HULSE.

LEPROSY, *Signs of*

Red pimples, or poſtules, commonly firſt break out in the elbows and knees, which gradually increaſe in ſuch a manner, that the whole body is covered with a leprous ſcurf.

Method of Cure.

Take ſharp pointed Dock roots half a lb. Monks Rhubarb a quarter of a lb. Stick Liquorice and Coriander ſeeds, of each half an oz. boil them in a gallon of ſpring water till it comes to 3 quarts, and to the ſtrained liquor add two ounces of Diaphoretic Antimony. The doſe is a pint every morning and evening.

BANYER.

LOOSENESS.

Take half a drachm of Ipecacoanha for a vomit; and work it off with Chamomile tea. Abſtain from malt liquors. If this does not entirely remove the looſeneſs, take half a drachm of the powder of Rhubarb, made into a bolus, with a little Diaſcordium, and repeat it every day till the looſeneſs is entirely ſtopped.

For common drink the ſick perſon may take Hartſhorn drink, or Rice boiled in water with a little Cinnamon.

TOWNE.

MADNESS, *Signs of.*

A redneſs of the eyes, grinding of the teeth, ſtrange malice to particular perſons, want of ſleep, ſinging in the ears, incredible ſtrength, inſenſibility of cold, and an exceſſive rage when provoked to anger.

Method of Cure.

Bleeding is uſeful in this diſorder, and take 40 drops of the tincture of black Hellebore in a glaſs of water, 2 or 3 times in a day; or half a drachm

drachm of Camphor may be taken every night going to bed.

MEAD, and KINNEIR.

MEASLES, *Signs of*

A chillneſs and ſhivering, which is ſucceeded by a fever, accompanied with great ſickneſs, thirſt, a continual drowſineſs, ſlight cough, and an effuſion of tears, which is the moſt certain ſign of the Meaſles. About the fourth day, little red ſpots like flea bites appear over the whole body, which do not riſe above the ſurface of the ſkin.

Method of Cure.

Firſt bleed the ſick perſon, then let him or her drink plentifully of the following decoction: take Pearl Barley, Raiſins and Figs, of each 2 oz. ſtick Liquorice bruiſed half an oz: boil them in 4 quarts of water till it comes to 2 quarts, ſtrain it for uſe and add a quarter of an oz. of ſalt Prunella. You muſt purge often after this diſorder, and the diet and management muſt be the ſame as in Small pox. SYDENHAM.

MENSTRSUAL DISCHARGE,

Exceſſive, Signs of.

Loſs of ſtrength and appetite, bad habit of body, ſallow complexion, and ſwelling of the feet.

Method of Cure.

Bleed according to the ſtrength of the patient, and give 30 grains of the following powder in a glaſs of red wine 3 times a day. Take 3 quarters of an ounce of Roch Alum, and a quarter of an oz. of Dragon's blood, and mix them together. MEAD.

MENSTRUAL DISCHARGE.

Suppreſſion of, Signs of.

A ſwelling of the belly, pain in the loins and groin, difficulty of breathing, cold ſweats, frequent faintings, and ſometimes hyſteric fits.

Method of Cure.

Uſe exerciſe, and take the quantity of a nutmeg three times a day of this electuary: Take conſerve of dried Orange-peel, a quarter of a lb. candied ginger half an oz. powder of ſteel 2 oz. mix them into the conſiſtence of an electuary with any ſyrup: or a tea ſpoonful of tincture of black Hellebore may be taken in a glaſs of warm water twice a day.

MEAD.

MISCARRIAGE.

To prevent miſcarriage. Bleeding is uſeful and neceſſary, about the third month of pregnancy, more or leſs, according to the conſtitution of the woman with child. The body ſhould alſo be kept open with Manna or Rhubarb, in the firſt months eſpecially. HAMILTON.

NERVOUS DISORDERS.

Country air, exerciſe, and the cold bath, with the mixture directed under the article of Hyſtericks, will prove a certain cure for every ſpecies of theſe diſorders. FULLER.

NOISE *in the* EARS.

May be cured by the vapour of a decoction of Roſemary flowers prepared with wine, being conveyed to the ear by a funnel.

A ſafe OPIATE *for a grown Perſon.*

Take 20 drops of liquid Laudanum in a glaſs of wine and water going to reſt. The quantity muſt be proportionably leſſened for children, according to their different ages.

BOERHAAVE.

OBSTRUCTIONS.

Take ſpecies Hiera Picra half an oz. ſalt of Steel one drachm, make into Pills of a moderate ſize, with a little Syrup of Saffron; the doſe is five pills twice a day. SHAW.

OLD ULCERS.

Take a quarter of a lb. of Baſilicon, and an oz. and an half of oil of Olives, and mix therewith half an oz. of Verdigreaſe; dreſs the ſore with this ointment, ſpread upon a little tow, after fomenting it well, with a decoction made of Chamomile flowers and Mallow leaves; or the fomentation

fomentation directed in the Appendix.—Take frequently a dose of cooling physic, and live regularly.

SHARP.

PILES, *Signs of.*

A violent pain at the time of going to stool, the excrements streakt with blood, and small swellings like warts on the verge of the anus.

Method of Cure.

Take of Lenitive Electuary 1 oz. and an half, flour of Brimstone half an oz. mix them together, the quantity of a nutmeg to be taken every night and morning: Apply outwardly a little of this ointment: Take 2 oz. of white Diachylon, 2 oz: of sweet oil, and half an oz: of Vinegar, mix them together, Leeches applied as near the Piles as possible, or on the Piles itself, afford surprising relief.

SYDENHAM.

PALSEY.

Blisters are serviceable, and the following drops have frequently afforded great benefit: Take Sal Volatile drops half an oz. Lavender drops and tincture of Castor, a quarter of an oz. each, mix them together, the dose is 40 drops frequently in a glass of wine and water, or half a drachm of wild Valerian root in powder, may be taken 3 times a day.

ALLEN.

The Diet should be warm and attenuating.

PLEURISY, *Signs of.*

A violent pain in the side, accompanied with heat, thirst, and the other usual symptoms of a fever, and a troublesome cough; if the sick person is bled, the blood, when cold, looks like melted tallow.

Method of Cure.

Bleed frequently till the pain abates apply a blister to the side, and take half a pint of the following infusion twice a day: Take fresh horse-dung 6 oz. and pour on it a quart of boiling Pennyroyal water, strain it when cold, and add a quarter of an oz. of Venice Treacle, mix it for use.

SYDENHAM, and QUINCEY.

QUINSEY *or* SORE-THROAT.

Signs of.

A swelling of the parts concerned in deglutition, accompanied with great pain, inflammation and a fever, so as to hinder the swallowing any solid meats, and almost stop breathing.

Method of Cure.

Bleeding is sometimes necessary, and cooling physic, but often jelly of black Currants swallowed down leisurely in small quantities, effects a cure.

PHILOSOPHICAL TRANSACTIONS.

RHEUMATISM, *Signs of.*

It begins with chillness and shivering, heaviness of the joints, and coldness of the extreme parts. The appetite is lost, the body is costive, and feverish, and a racking pain is felt sometimes in 1 part, sometimes in another; frequently shifting from place to place, and leaving a redness and swelling in the part visited last.

Method of Cure.

Take half a drachm of powder of Gum Guaicum in a draught of warm ale going to rest, and be covered with a larger quantity of cloaths than usual, persist in this method a few days, and you will find relief. Bleeding is of service to phlethoric constitutions.

PRINGLE.

RICKETS in CHILDREN.

Signs of.

A swelling of the belly, constant desire of sitting still, the bones are crooked, and the joints seem very very large, as if knotted, the head is over large, and the child's understanding exceeds its years.

Method of Cure.

Give the child two grains Ens Veneris, dissolved in a spoonful of wine and water, every night; to this must be joined cold bathing, friction-

ons

ons of the back, exercise, and a strengthening diet. BOERHAAVE.

RETENTION of URINE.

Take a quarter of an oz. of Nitre, a Drachm of Volatile salt of Amber, a quarter of an oz. of powder of egg-shells, and half an oz. of fine sugar mix them together; the dose is as much as will lie on a shilling, 2 or 3 times a day, drinking a glass of Marshmallow tea after each dose. TURNER.

RUPTURES.

Are cured by applying a strengthning plaister spread on leather, (the composition of which is in our Appendix) and a truss, which may be had of Mr. White, Truss-maker in Fleet-street, London.

SCALD-HEAD.

First shave, then cover the head with a Pitch plaister spread on leather, and give inwardly one grain of Calomel, made into a pill, with a little conserve of roses, every night going to bed, and a dose of cooling physic twice a Week. TURNER.

STRANGUARY.

Take half a drachm of Camphor, a a scruple of powdered Gum Arabic, liquid Laudanum 5 drops, with a sufficient quantity of Turpentine to make it into a bolus, to be taken night and morning, drinking a draught of Marshmallow tea after each dose. TURNER.

SCURVY, *Signs of.*

A sallow complexion, difficulty of breathing after exercise, spongy gums subject to bleed with the slightest touch, frequent bleeding at the nose, a swelling of the legs, accompanied with livid spots, and unusual lazines and pains over the whole body, resembling the Rheumatism.

Method of Cure.

Take 1 oz. of acid elixir of Vitriol, and 1 oz. of Tincture of Peruvian bark, mix them together; a teaspoonful is to be taken twice a day in a glass of water. A decoction of the tops of the spruce fir may be taken the quantity of half a pint, twice a day. Bathing in the sea, and drinking sea water are of infinite service.

HEISTER, and RUSSELL.

SMALL-POX, *Signs of.*

A chilines, shivering, and other usual symptons of a Fever, attended with a violent pain in the head and back, and an inclination to vomit, and great popensity to sweat. In children a dulnes and drowsines, and sometimes epileptic fits: About the 3d or 4th day, red spots about the size of a pin's head appear on the breast, face and the whole body, which increase in size every day, till they are of the size of a large pea, and are filled with matter.

Method of Cure.

The sick person must be kept in bed taking care to defend him or her from the inclemency of the winter, by all means, and to moderate the excessive heat in summer by cool air, for the patient ought not to be stifled with heat and cloaths, nor should the eruption and perspiration be check'd by cold. With regard to diet it ought to be very slender, moistning and cooling, such as water-gruel, pipping liquor and milk pottage; and in the beginning the best regimen is that which keeps the body open, and promotes urine, as Figs, Damascene Prunes, and Tamarinds, and by subacid liquors for drink, as Small Beer sharpned with Orange or Lemon juice; whey made with apples boiled in milk, emultions made with barley water and almonds, or Rhenish wine, plentifully lowered with water. MEAD.

SHINGLES, *Signs of.*

An eruption of watery pustules, about the size of Millet seeds, which encircle the body like a belt, of an hand's breath, and occasion an intolerable itching and soreness.

Method

Method of Cure.

Take 2 oz. of white Diachylon, 2 oz. of ſweet Oil, and half an oz. of Vinegar, mix together for a liniment, which ſpread on a piece of fine linen and apply it to the part affected, repeating it as occaſion requires; this with two or three doſes of Glauber's ſalt, and a cooling and ſpare die, will entirely remove this complaint. TURNER.

SPRAINS.

After fomenting with warm Vinegar, apply a pultice of ſtale beer grounds, and Oatmeal, with a little Hog's Lard, every day till the pain and ſwelling are abated; then apply the ſtrengthening plaiſter directed in our Appendix. Obſerving the following rules, will much ſhorten the cure: Let the perſon ſtand 3 or 4 minutes at a time on both his feet, and ſometimes move the ſtrained foot, and when ſitting with his foot on a low ſtool, let him move it this way or that as he can bear it; let the ſtrained part be gently rubbed with a warm hand ſeveral times a day, which will contribute very much to contract the over-ſtretched veſſels, and recover a due circulation of their fluids thro' them. SHARP.

SWEATING, Exceſſive.

Take 20 drops of acid elixir of Vitriol, in a glaſs of water, 2 or 3 times a day. SHAW.

SWELL'D LEGS.

Take the ſame Medicines which are adviſed under the article of the Dropſy.

TOOTH-ACH.

The root of yellow water Flower de Luce rubbed on the tooth which is painful, or chewed in the mouth, in an inſtant, as if by a charm, drives away the pains of the teeth, ariſing from what cauſe ſoever. ALLEN.

Putrid SORE THROAT, *Signs of.*

A giddineſs, chillneſs, and ſhivering, like that of an Ague fit, followed by an intenſe heat, a violent headach, heat and ſoreneſs in the throat, ſtiffneſs of the neck, great ſickneſs, vomiting or purging, or both; the face looks red and ſwelled, the eyes inflamed and watery, with reſtleſsneſs anxiety and faintneſs; frequently a great number of ſmall pimples appear on the neck, breaſt, and hands, which are ſenſibly ſwelled, the inſide of the mouth and throat are ſwelled, and appear of a florid red colour, ſometimes of a pale white, ſurrounded with red.

Method of Cure.

All Evacuations which leſſen the ſtrength, particularly Bleeding and Purging, and all cooling Medicines are highly prejudicial. The hot ſteam of a boiling mixture of Vinegar, Myrrh and Honey, is to be received into the throat, through an inverted funnel; this cannot be uſed too frequently: The decoction of the Peruvian bark made by boiling an ounce of bark in a pint and a half of water, till it comes to half a pint, and adding a drachm of acid elixir of Vitriol, is the beſt medicine in this diſorder, if given a tea cup full every four hours.

HUXHAM and FOTHERGILL.

TETTARS.

Take 4 oz. of ſweet Oil, 1 oz. of white Wax, 1 oz. of Sperma Ceti, and 25 grains of Camphor, mix them together for a liniment, with which gently touch the tettars 3 or 4 times a day.

THRUSH, *Signs of.*

Little white ulcers affect the lips, gums, cheeks, tongue, palate, and the whole inſide of the mouth.

Method of Cure.

Rub the child's mouth with a linen rag dipt in the following mixture: Take honey of roſes an oz. oil of Vitriol 6 drops. mix them together; or the child's mouth may be frequently waſhed with a decoction

of Elm Bark. SHAW and ALLEN.

TYMPANY, *Signs of.*

A great ſwelling of the belly, which being occaſioned by air pent up in the cavity of the belly, gives an hollow ſound when ſtruck by the hand.

Method of Cure.

The ſame Medicines which are directed for the Dropſy are alſo of ſervice in this diſorder.

VOMITING.

Take Mint water 1 oz. Lemon-juice half an oz. a ſcruple of ſalt of Wormwood, mix them for one doſe, to be repeated as occaſion may require. MEAD.

ULCER of the LUNGS.

Requires the ſame treatment as is directed under the article of conſumptions.

ULCER of the KIDNEYS, *Signs of.*

Fleſhy excreſcences are voided by urine. The heat and pain in making water comes by intervals, the matter that comes from the kidneys is more plentiful, white and thin, than in any ulcer of the bladder, and is not fœtid, the urine looks like milk when firſt made, but after ſtanding ſome hours, the matter ſeparates from it, and falls to the bottom.

Method of Cure.

Butter-milk, not very ſour, is extremely beneficial, as is alſo an emulſion made of Barley-water and ſweet Almonds. Chalybeate waters have been ſometimes of ſervice.

ARBUTHNOT.

ULCER of the BLADDER.

Signs of.

A voiding of ſtinking matter or blood, and ſometimes ſcales, or a membranous ſkin along with the urine, and a continual heat and pains in the urinary paſſages.

Method of Cure.

The Selter's mineral water mixed with milk is excellent, as is alſo the conſtant uſe of Spaw-water.

HOFFMAN.

ULCER of the WOMB,

Signs of.

A flux of purulent matter, or matter mixed with blood, which is more viſcid and fœtid than the Whites, and attended with a fixed pain.

Method of Cure.

An Injection, compoſed of Barley-water a pint, and honey of Roſes 2 oz. muſt be uſed to the part affected by the help of a ſyringe, ſeveral times a day. You may add a ſmall quantity of tincture of Myrrh. ASTRUC.

WARTS.

May be removed by rubbing them with the juice of Celandine, or milk of Spurge, but when they are ſituated about the Eye-lids, to prevent hurting the eyes it is proper to ſurround the wart with a ring of wax, or a piece of Plaiſter with a hole in the middle, ſo that the wart may come through, by which means the wart will be deſtroyed, without hurting any other part. HEISTER.

WATERY GRIPES in Children.

Take half a drachm of Magneſia alba, and half a drachm of Rhubarb, mix them together, and give the child 3 or 4 grains in its pap every morning and evening. CADOGAN.

WHITES, *Signs of.*

A flux of matter from the womb, attended with a pain and weight in the loins, loſs of appetite, pale complexion, difficulty of breathing, a liableneſs to miſcarriage, and a ſwelling of the eyes and feet.

Method of Cure.

Apply a large ſtrengthening plaiſter to the ſmall of the back, and take a quarter of a pint of this decoction, every night and morning: Take cow's milk half a pint, and boil in it one handful of Archangel flowers, and a bit of Cinnamon, ſtrain it for uſe; in obſtinate caſes, bathing in the ſea, and drinking ſea water is far preferable to any thing elſe.

RUSSEL.

WIND.

WIND.

Take of the powder of Angelica seeds, Carraway seeds, and Parsley seeds, of each a quarter of an ounce, make them into an electuary with the syrup of Clove Gilliflowers: the dose is the quantity of a nutmeg at discretion. HOFFMAN.

WHITE SWELLING of the Joints.

Anoint the part with Barbadoes tar before a great fire, two or three times a day, covering it with a bladder, and drink half a pint of sea water, every morning fasting.

GUY'S HOSPITAL.

WASTING AWAY of Children.

Take salt of Tartar, Nitre and Arcanum Duplicatum, of each a quarter of an ounce, Sal Armoniac three drachms mix them together; a very little of this must be put into a child's drink, according to its age. HEISTER.

WORMS, *Signs of.*

Paleness of the countenance itching of the nose, voraciousness, startings, and grinding the teeth in sleep, loosenesses, stinking breath, hard swelled belly; and sometimes epileptic fits.

Method of Cure.

Take burnt Hartshorn, and the Scammony in powder, of each a quarter of an ounce, Calomel one drachm, powder of tin a quarter of an ounce, mix them together, and let the child take eight or ten grains according to its age, every other morning, in a tea-spoonful of roasted apple. ALSTON.

GREEN WOUNDS.

Dress them every day with yellow Basilicon spread on fine lint, after fomenting them well with the fomentation, the receipt for making which is inserted in the Appendix. TURNER.

DIRECTIONS

concerning

BLEEDING.

Though bleeding has been directed in many disorders in the course of this work; yet as the improper use of it is attended frequently with the most fatal consequences, it has been judged necessary to bring into one point of view all those cases in which bleeding may be administered with advantage, as well as those in which it is highly prejudicial. In all inflammatory diseases, it should by no means be omitted, as in the Pleurisy, and Peripneumony, during the first days; but so soon as the symptoms of suppuration appear expectorating medicines are the most proper means from which to expect relief, and the use of the lancet must be totally forbid: In the Apoplexy, Epilepsy, Bloody-flux and Inflammation of the bowels, bleeding must be repeated according to the exigence of the symptoms: It is also useful, sometimes to promote suppuration in large abscesses, where nature is too much oppress by the violence of the inflammation. In inflammations of the eyes, bladder, or womb, Ischiatic pains, Rheumatisms, Coughs, Head achs, Quinseys, Asthmas, Hemorrages, and Nephritic complaints bleeding is of the most service; but in every disorder proceeding from a relaxed state of the vessels, and impoverishing state of the blood, attended with a cachectic habit of the body, such as Dropsies, Jaundice, Gout, &c. bleeding must be abstained from with the utmost caution, as it will, instead of relieving, greatly aggravate those distempers.

APPENDIX.

APPENDIX.

A choice RECEIPT *to make* OPODELDOCH.

TAKE of Hungary water a pint, Caſtle ſoap ſliced three ounces, Camphor an ounce, let them ſtand together in a glaſs cloſely ſtopped, till the Soap and Camphor are entirely diſſolved in the Hungary water.

The CLYSTER Decoction.

Take of dried Mallow leaves an ounce, Chamomile-flowers, and Fennel ſeeds, of each half an ounce, boil them in a ſufficient quantity of water to ſtrain of about half a pint, then add two ounces of ſweet Oil and it is fit for uſe.

HARTSHORN-DRINK.

Take burnt Hartſhorn two ounces, Gum Arabic two drachms, boil them in three pints of water till one pint is waſted away, then ſtrain it and it is fit for uſe.

BARLEY-WATER.

Take two ounces of Pearl barley, and waſh it well in cold water, then boil it in half a pint of water for a very little while: This water will look reddiſh, and it is to be thrown away, then add four pints of water and boil it away to one half, the remainder is fit for uſe.

An excellent FOMENTATION.

Take Southernwood and Wormwood dry'd, and Chamomile flowers, of each an ounce, Bay-leaves dried half an ounce, boil them gently in ſix pints of water, and ſtrain it for uſe. All green wounds, and old ſores, ſhould be fomented with this every day, before they are dreſſed.

The Infuſion of SENNA.

Take three quarters of an ounce of Senna, Cream of tartar three drachms, Carraway ſeeds bruiſed two drachms, boil the Cream of tartar in half a pint of water till it is diſſolved, then pour the boiling water upon the reſt of the Ingredients, and let it ſtand until it is cold, then ſtrain it off, and it is fit for uſe.

A PURGING DRAUGHT.

Take of the Infuſion of Senna, as above directed, two ounces, Syrup of Buckthorn one ounce, mix them together for one doſe, which may be taken in the morning faſting, three times a week and as it is a ſafe and ſure purge it may be taken in all caſes where purging is proper.

A Doſe of COOLING PHYSICK.

Take Glauber's ſalts an ounce, Manna half an ounce, diſſolve them in a little boiling water for one doſe, to be taken as often as occaſion requires.

HIERA PICRA.

Take of Sucotrine Aloes finely powdered, a quarter of a pound, Winter's bark powdered, three quarters of an ounce; mix them together.

Tincture of HIERA PICRA.

Steep an ounce of Hiera Picra made as above directed, in a pint of Mountain wine, for a week or ten days, by which time it will be fit for uſe.

MINDERERUS's

MINDERERUS's SPIRIT.

Take a quarter of an ounce of Volatile salt Armoniac, and add it to by degrees distilled Vinegar, till the effervescence entirely ceases.

An excellent bitter TINCTURE.

Take Gentian root, and Orange-peel dried, each two ounces, Cochineal bruised, half a drachm, infuse them in a quart of French Brandy for three or four days then strain off the liquor for use. This is a very pleasant and wholesome bitter, and may be used occasionally to provoke an appetite and assist digestion.

Duke of PORTLAND's GOUT POWDER.

Take of round Birthwort root and Gentian root, of the tops and leaves of Germander, Ground Pine and Centaury, take of all these well dry'd, powder'd, and sifted as fine as possible of each an equal quantity; mix them well together, and take one drachm of this mixed powder every morning fasting, in a cup of wine and water, broth, tea, or any other vehicle you like best, keep fasting an hour and a half after it, continue this for three months without interruption, then diminish the dose to three quarters of a drachm for three months longer, then to half a drachm for six months more, taking it regularly every morning if possible. After the first year, it will be sufficient to take ½ drachm every other day.

As this medicine operates insensibly, it will take perhaps two years before you receive any great benefit; so you must not be discouraged tho' you do not perceive at first any great amendment, it works slow but sure: It doth not confine the patient to any particular diet, so one lives soberly, and abstains from those meats and liquors that have always been accounted pernicious in the Gout, as Campaign, Drams, high sauces, &c.

☞ In the Rheumatism, that is only accidental and not habitual, a few of the drachm doses may do; but if habitual, or that has been of of long duration, then you may take it as for the Gout: the remedy requires patience, as it operates but slow in both distempers.

SIR HANS SLOANE's OINTMENT for SORE EYES.

Take prepared Tutty one ounce, Blood-stone finely prepared, two scruples, Sucatrine Aloes in fine powder, twelve grains, prepared Pearl four grains, mix them in a marble mortar, with as much Vipers fat, as is sufficient to give it the consistence of an ointment.

This ointment is to be apply'd with a hair pencil, the eyes winking or a little opened.

It must be observed, that purging medicines are hurtful to the diseases of the eyes, which are cured by this medicine.

Dr. MEAD's Remedy for the BITE of a MAD DOG.

Take Ash colour'd ground Liverwort four drachms, black Pepper two drachms, mix them well together into a fine powder.

This is to be divided into four doses, whereof one is to be taken in warm milk in a morning fasting, for four mornings successively; after this the person must be put in a cold bath, pond, or river thirty days together, early in the morning, and before breakfast, he is to remain in it with his head above water not longer than half a minute. The wound should be continually fomented, with a pickle made with vinegar, and salt, as warm as it can be bore.

Mrs. STEVEN's famous Cure for the STONE and GRAVEL, as amended by Dr. HARTLEY.

Take two scruples of calcined Egg shells, three times a day, in a glass of any convenient liquor, drinking

king after each dose a third part of the following decoction: Take two ounces of Castile soap, dissolve it in a quart of soft water, and sweeten it according to your taste, with honey or loaf sugar. If this decoction is made in a copper vessel, care must be taken that it is well tinn'd. The taking of these medicines must be continued for some time after the complaint ceases, lest any part of the stone should remain, which being rough and unequal might cause exquisite pain. It is common after a few days use of these medicines, to have an increase of pain in making water, at which time, a soft diet, emollient drinks, and rest, are proper. For common drink, milk and water, or a decoction of Marshmallow roots, Parsley and Liquorice may be used; but if the person has been used to strong liquors, small punch made without acid may be drank sparingly. Artichokes asparagus, spinnage, lettuces, succory, parsley, turnips, carrots, potatoes, reddishes, peas, &c. may be safely used, but onions, leeks, and cellery, are to be preferred before all other vegitables.

The patient ought to drink no more of any liquor than is sufficient to quench his thirst, and he should hold his water long as he can without great uneasiness, that it may have the longer time to act on the stone. If these medicines occasion costiveness, it will be necessary now and then, at discretion, to take a dose of Glauber's salt and Manna.

A Warm Purge proper to be given in the PALSY and APOPLEXY.

Take tincture of Hiera Picra two ounces, syrup of Buckthorn three quarters of an ounce, Lavender drops a quarter of an ounce; mix them together for one dose, which may be given in the morning fasting, twice in a week, as often as occasion may require.

DAFFY's ELIXIR.

Take Raisins stoned four ounces, Senna three ounces, Carraway seeds bruised, one ounce, steep these ingredients in a quart of Brandy, for three weeks or a month, then strain it off for use, and keep it in a bottle close stopped.

VOLATILE TINCTURE of GUAICUM.

Take an ounce of Gum Guaicum in gross powder, and steep it for a week or ten days in six ounces of Sal Volatile drops, in a bottle closely stopped.

FRYER's BALSAM.

Take of Gum Benjamin, one ounce and an half, of strained Storax one ounce, of Balsam of Tolu half an ounce, of Sucotrine Aloes a quarter of an ounce, rectified Spirit of Wine, a pint. Digest them together till the gums are dissolved as much as possible, then strain off the tincture for use.

DIACHYLON with the gums.

Take three quarters of a pound of white Diachylon, two ounces of strained Galbanum, Turpentine and Frankincense, of each three quarters of an ounce, melt them together over a slow fire.

WHITE DIACHYLON PLAISTER.

Take Lethargе finely powdered a pound and a quarter, sweet-oil a quart, boil them together with a quart of water till they are thoroughly mixed, and are of a proper consistence for a Plaister, and look quite white; if the water should be entirely wasted away, you must add some more to prevent its turning black.

An excellent STRENGTHNING PLAISTER.

Take white Diachylon half a pound, Frankincence two ounces, and Dragon's blood three quarters of an oz. melt the Diachylon over a slow

ſlow fire, and then add the other Ingredients finely powdered, and mix them well together, by ſtirring them continually till the plaiſter is quite cold.

OINTMENT of ELDER.

Is made by boiling the young leaves of Elder in Mutton ſuet, till they are quiet criſp, and the ſuet is of a deep green colour.

SPERMA CETI OINTMENT.

Take a quarter of a pint of the beſt Sallad oil, a quarter of a pound of white Wax, and half an oz. of Sperma Ceti; melt theſe Ingredients together, over a gentle fire, and keep them continually ſtirring until the ointment is quite cold.

OINTMENT of MARSHMALLOWS.

Take half a pound of Marſhmallow roots, of Linſeeds and Fænugreek ſeeds, each three ounces, bruiſe them and boil them half an hour gently, in a quart of water, then add two quarts of ſweet oil, and boil them together till the water is quite waſted away, then ſtrain off the oil, and add to the oil a pound of bees wax, half a pound of yellow Rozin, and two ounces of common Turpentine; melt them together over a ſlow fire, and keep them continually ſtirring, till the ointment is cold.

Yellow BASILICON.

Take ſweet Oil a quarter of a pint, Bees-wax, yellow Rozin, and Burgundy Pitch, of each a quarter of a pound, Venice Turpentine three quarters of an ounce: mix them together over a ſlow fire.

THE

THE

FAIR ONE's PLEASING SONGSTER:

CONTAINING

One Hundred choice new SONGS.

O! Betty Bell.

A CURSE attends that woman's love,
Who a'ways wou'd be pleasing,
The pertness of the killing dove,
Like tickling, is but teizing.
What then in love can woman do?
If we grow fond they shun us;
And when we fly them, they pursue,
But leave us when they've won us.

A DAWN of hope my soul revives,
And banishes despair;
If yet my dearest Damon lives,
Make him, ye gods, your care.
Dispel these gloomy shades of night,
My tender grief remove;
Oh! send some chearing ray of light,
And guide me to my love.
Thus in a secret friendly shade,
The pensive Cœlia mourn'd,
While courteous Echo lent her aid,
And sigh for sigh return'd.
When, sudden, Damon's well-known face
Each rising fear disarms,
He eager springs to her embrace,
She sinks into his arms.

A DEAN and prebendary,
Had late a new vagary,
And were at doubtful strife, sir,
Who led the better life, sir,
And was the better man, &c.
The dean he said that truly,
Since bluff was so unruly,
He'd prove it to his face, sir,
That he had the most grace, sir,
And so the fight began, &c.
Then preb reply'd like thunder,
And roar'd out, 'twas no wonder,
Since Gods the dean had three, sir,
And more by two than he, sir,
For he had got but one, &c.
Now whilst these two were raging,
And in disputes engaging,
The master of the charter
Said both had caught a tartar,
For Gods, sir, there were none, &c.
That all the books of Moses
Were nothing but supposes;
That he deserv'd rebuke, sir,
Who wrote the Pentateuch, sir,
'Twas nothing but a sham, &c.
That as for father Adam,
And Mrs. Eve his madam,
And what the serpent spoke, sir,
'Twas nothing but a joke, sir,
And well invented flam, &c.
Thus in this battle-royal,
As none would take denial,
The dame, for which they strove, sir,
Could neither of them love, sir,
Nor neither would convince, &c.
She therefore slily waiting,
Left all three fools a prating;
And being in a fright, sir,
Religion took her flight, sir,
And ne'er was heard of since, &c.
Ah!

AH! why did Jockey gang away,
And leave his love behind him,
So far in distant climes to stray,
Where Jane could never find him?
Where thund'ring cannons they do roar
And drums so loudly rattle;
Where verdant fields are all in gore,
By some most furious battle,
By some most furious battle.
Ye guardian pow'rs, my Jockey save
When danger's fix'd around him;
For oh! in arms 'tis known how brave
His lairds have always found him.
There's ne'er a lad in au the town
Can boast his equal merit;
He'll ever fight for England's crown,
With loyalty and spirit.
Oh! had I known the cruel war
So long had kept my laddy,
I'd gang with him though e'er so far
In au my best of pladdy;
But, hark! I hear the fifes, the drums,
Oh! joy beyond expressing;
My lovely soldier, see! he comes;
I'll fly for to caress him.

ASK if yon damask rose be sweet,
That scents the ambient air?
Then ask each shepherd that you meet,
If dear Susannah's fair.
Say, will the vulture leave his prey,
And warble thro' the grove?
Bid wanton linnets quit the spray;
Then doubt thy shepherd's love.
The spoils of war let heroes share,
Let pride in splendor shine;
Ye bards, unenvy'd, laurels wear,
Be fair Susannah's mine.

BELIEVE me, dear aunt,
If you rave thus, and rant,
You'll never a lover persuade:
The men will all fly,
And leave you to die,
Oh terrible chance, an old maid!
Oh terrible chance, an old maid!
How happy the lass,
Must she come to the pass,
Who ancient virginity 'scapes!
'Twere better on earth
Have five brats at a birth
Than in hell be a leader of apes,
Than in hell be a leader of apes.

BLOW, blow thou winter's wind!
Thou art not so unkind,
As man's ingratitude:
Thy tooth is not so keen,
Because thou art not seen,
Although thy breath be rude.
Freeze, freeze thou bitter sky;
Thou dost not bite so nigh,
As benefits forgot:
Tho thou the waters warp,
Thy sting is not so sharp,
As friends remember'd not.

BRIGHT was the morning, cool was the air,
Serene was all the sky,
When on the waves I left my dear,
The center of my joy;
Heaven and nature smiling were,
And nothing sad but I.
Each rosy field did odours spread,
All fragrant was the shore;
Each river-god rose from his bed,
And sigh'd, and own'd her pow'r;
Curling their waves, they deck'd their heads,
As proud of what they bore:
So when the fair Egyptian queen
Her hero went to see,
Cidnus swell'd o'er her banks with pride,
As much in love as he.
Glide on, ye waters, bear these lines,
And tell her how distress'd:
Bear all my sighs, ye gentle winds,
And waft 'em to her breast:
Tell her, if e'er she proves unkind,
I never shall have rest.

BUSY, curious, thirsty fly,
Drink with me, and drink as I;
Freely welcome to my cup,
Couldst thou sip and sip it up:
Make the most of life you may,
Life is short and wears away;
Life is, &c.
Both alike are mine and thine,
Hast'ning quick to their decline,
Thine's a summer, mine no more,
Tho' repeated to threescore;
Threescore summers, when they're gone,
Will appear as short as one;
Will appear, &c.

BY my sighs you may discover
What soft wishes touch my heart;
Eyes can speak, and tell the lover
What the tongue must not impart.
Blushing shame forbids revealing,
Thoughts your breast may disapprove;
But 'tis hard, and past concealing,
When we truly, fondly love.

DAMON and FLORELLA.

DAMON.

CAST, my love, thine eyes around,
See the sportive lambkins play:
Nature gaily decks the ground,
All in honour of the May:
Like the sparrow and the dove,
Listen to the voice of love.

FLORELLA.

Damon, thou hast found me, long,
List'ning to the soothing tale;
And thy soft, persuasive Song,
Often held me in the dale:
Take, O Damon, while I live,
All that virtue ought to give.

DAMON.

Not the verdure of the grove;
Not the garden's fairest flow'r;
Nor the meads where lovers rove,
Tempted by the vernal hour,
Can delight thy Damon's Eye,
If Florella is not by.

FLORELLA.

Not the water's gentle fall,
By the bank with poplars crown'd;
Not the feather'd songsters all,
Nor the flute's melodious sound,
Can delight Florella's ear,
If her Damon is not near.

BOTH.

Let us love, and let us live,
Like the chearful season gay:
Banish care, and let us give
Tribute to the fragrant May:
Like the sparrow, and the dove,
Listen to the voice of love.

CEASE, gay seducers, pride to take
In triumphs o'er the fair,
Since clowns as well can act the rake,
As those in higher sphere.
Where then, to shun a shameful fate,
Shall hapless beauty go?
In ev'ry station, ev'ry state,
Poor woman finds a foe.

CEASE, awhile, ye winds to blow;
Cease, ye roaring stream, to flow:
Hush'd be every other noise;
I want to hear my lover's voice.
Here's the brook, the rock, the tree,
Hark! a sound; I think 'tis he:
'Tis not he, yet night comes on;
Where's my lovely wand'rer gone?
Loud I'll speak, to make him hear;
'Tis I who call, my love, my dear:
The time is come, why this delay?
Alas! my wand'rer's lost his way.

COME, come, bid adieu to fear;
Love and harmony live here:
No domestic jealous jars,
Buzzing slanders, wordy wars,

In

GO, rose, my Chloe's bosom grace,
My Chloe's bosom grace;
How happy should I prove,
How happy should I prove,
Might I supply that envied place
With never fading love,
With never fading love!
There, Phœnix-like, beneath her eye,
Involv'd in fragrance burn and die,
Involv'd in fragrance burn and die.
Know, hapless flow'r, that thou shalt find
More fragrant roses there,
More fragrant roses there:
I see thy with'ring head reclin'd
With envy and despair,
With envy and despair.
One common fate we both must prove;
You die with envy, I with love,
You die with envy, I with love.

GO, tuneful bird, that glads the skies,
To Daphne's window speed the way,
And there on quiv'ring pinions rise,
And there thy vocal art display.
And if she deign thy notes to hear,
And if she praise thy matin song;
Tell her the sounds that sooth her ear,
To Damon's native plains belong.
Tell her, in livelier plumes array'd,
The bird from Indian groves may shine;
But ask the lovely, partial maid,
What are his notes, compar'd to thine?
Then bid her treat yon witless beau,
And all his flaunting race, with scorn,
And lend an ear to Damon's woe,
Who sings her praise, and sings forlorn.

GRANT me, ye pow'rs a calm repose,
Exempt from noise, and strife, and pride,
Where I may pity human woes,
And taste the pleasures you provide.
Unenvy'd by the proud and great,
My hours shall sweetly glide away;
While conscious of my still retreat,
Chearful I hail the opening day.
And if I may select the maid,
From all the softer sex below;
May Stella be alone convey'd,
Whose beauties bid my bosom glow.
At length when life is in decline,
Celestial mansions let me view;
Without a groan my breath resign,
And peaceful bid the world adieu.

HAPPY hours all hours excelling,
When retir'd from crowds and noise,
Happy is that silent dwelling,
Fill'd with self-possessing joys.
Happy is that contented creature,
Who with fewest things is pleas'd,
And conceals the voice of nature,
When of roving fancies eas'd.
Every passion wisely moving,
Just as reason turns the scale,
Every state of life improving,
That no anxious thoughts prevail.
Happy man who thus possesses,
Life with some companion dear;
Joy imparted, still increases,
Griefs when told soon disappear.

HAPPY the man whose wish and care
A few paternal acres bound,
Content to breathe his native air
In his own ground:
Whose herds with milk, whose fields with bread,
Whose flocks supply him with attire;
Whose trees in summer yield him shade
In winter fire.
Bless'd,

Blefs'd, who can unconcern'dly find
Hours, days, and years, flide foft away,
In health of body, peace of mind,
Quiet by day.
Sound fleep by night, ftudy and eafe
Together mix'd, fweet recreation,
And innocence, which moft doth pleafe,
With meditation.
Thus let me live, unfeen, unknown;
Thus unlamented let me die,
Steal from the world, and not a ftone
Tell where I lie.

HARK! the birds begin their lay!
Flow'rets deck the robe of May;
See the little lambkins bound,
Playful, o'er the clover ground;
While the heifers fportive low,
Where the yellow cowflips blow.
Now the nymphs and fwains advance
O'er the lawn, in feftive dance;
Garlands from the hawthorn bough,
Grace the happy fhepherd's brow;
While the laffes, in array,
Wait upon the queen of May.
Innocence, content, and love,
Fill the meadows and the grove;
Mirth, that never wears a frown;
Health, with fweetnefs all her own;
Labour puts on Pleafure's fmile,
And pale Care forget his toil.
Ah! what pleafures fhepherds know!
Monarchs cannot fuch beftow:
Love improves each happy hour;
Grandeur has not fuch in ftore.
Learn ambition, learn from hence,
Happinefs is innocence.

HASTE Lorenzo, hither fly;
To my longing arms repair;
With impatience I fhall die;
Come and foothe thy Jeffy's care:
While we, then, in wanton play,
Sigh and gaze our fouls away.

HOPE and fear alternate rifing,
Strive for empire o'er my heart;
Ev'ry peril now defpifing,
Now at ev'ry breath I ftart.
Teach, ye learned fages, teach me,
How to ftem this beating tide;
If you've any rules to reach me,
Haſte, and be the weak one's guide.
Thus, our trials at a diftance,
Wifdom, fcience, promife aid;
But in need of their aſſiſtance,
We attempt to graſp a fhade.

HOPE! thou nurfe of young defire,
Fairy promifer of joy,
Painted vapour, glow-worm fire,
Temp'rate fweet that ne'er can cloy:
Hope! thou earneft of delight,
Softeft foother of the mind,
Balmy cordial, profpect bright,
Sureft friend the wretched find:
Kind deceiver, flatter ſtill;
Deal out pleafures unpoffefs'd;
With thy dreams may fancy fill,
And in wifhes make me blefs'd.

HOW blefs'd the maid whofe bofom
No head-ſtrong paſſion knows!
Her days in joy ſhe paſſes,
Her nights in ſweet repoſe:
Where'er her fancy leads her,
No pain, no fear, invades her;
But pleaſure
Without meaſure
From ev'ry object flows.

HOW happy were my days till now!
I ne'er did ſorrow feel;
With joy I roſe to milk my cow,
Or take my ſpininng-wheel.
My heart was lighter than a fly,
Like any bird I ſung,

Till

Till he pretended love, and I
Believ'd his flatt'ring tongue.
O the fool! the silly, silly fool,
That trusts what man may be!
I wish I was a maid again,
And in my own country.

HOW much superior beauty awes,
The coldest bosoms find;
But with resistless force it draws,
To sense and sweetness join'd:
The casket where, to outward show,
The workman's art is seen,
Is doubly valu'd, when we know
It holds a gem within.

IF o'er the cruel tyrant, love,
A conquest I believ'd,
The flatt'ring error cease to prove,
O let me be deceiv'd.
Forbear to fan the gentle flame,
Which love did first create;
What was my pride is now my shame,
And must be turn'd to hate.
Then call not to my wav'ring mind
The weakness of my heart,
Which, ah! I feel too much inclin'd
To take a traitor's part.

I AM a poor shepherd, undone,
And cannot be cured by art;
For a nymph, as bright as the sun,
Has stolen away my heart;
And how to get it again
There's none but she can tell,
To cure me of my pain,
By saying she loves me well.
And alas, poor shepherd! and alack,
and a well-a-day!
Before I was in love, Oh! every month was May.
If to love she should not incline,
I told her I'd die in an hour.
To die, says she, 'tis in thine;
But to love, 'tis not in my power.
I ask'd her the reason why
She could not of me approve;
She said 'twas a task too hard,
To give any reason for love.
And alas, &c.
She ask'd me of my estate:
I told her a flock of sheep;
The grass whereon they graze,
Where she and I might sleep;
Besides a good ten pounds,
In old King Harry's groats,
With hooks and crooks abound,
And birds of sundry notes.
And alas, poor shepherd! and alack,
and a well-a-day!
Before I was in love, Oh! every month was May.

I LIKE the man whose soaring soul
Is gen'rous and refin'd,
Whose passions act beneath control,
With love and honour join'd:
The oak, by woodbines on the plain,
Encompass'd and caress'd,
Is not more stedfast in its reign,
Nor is more sweetly dress'd.
The frothy sons of vice and show,
Like shadows, and like noise,
Have nothing in themselves, we know,
That sober sense enjoys:
But pure and constant love endears,
And feasts both ear and sight;
While every thing that virtue fears,
Can give no true delight.

IN all mankind's promiscuous race,
The sons of error urge their chase,
The wond'rous to pursue;
And, both in country and in town,
The curious, courtier, cit, and clown,
Solicit something new.
The poets still from nature take,
And what is ready-made they make;
Historians must be true:
How therefore shall we find a road,
Thro'

Thro' dissertation, song, or ode,
To give you something new?
They say virginity is scarce,
As any thing in prose or verse,
And so is honour too:
The papers of the day imply,
No more than that we live and die,
And pay for something new.
We see alike the woeful dearth
In melancholy, or in mirth;
Then what shall ladies do?
Seek virtue as th' immortal prize;
In fine, be honest, and be wise,
For that is something new.

IN a secret wish'd for bow'r,
With fair Jenny playing,
Jockey past the noon-tide hour,
Both had been a maying;
Love had made the shepherd bold,
And her charms were killing,
Yet the nymph was coy and cold,
Never to be willing.
How can am'rous Jockey gain,
All the joys of leisure?
Ev'ry art he tries in vain;
Jenny's deaf to pleasure:
Now to leave her seems inclin'd,
Says he'll fly to Molly;
He prefers the nymph that's kind;
Pride is nought but folly.
Fearing to be left alone,
Jenny grew relenting;
Rather than have Jockey gone,
Sweet she smil'd consenting:
'Tis as well, says she, to stay,
Parting is but sorrow;
Love shall conquer here to-day,
Rivals may to-morrow.

INDEED, forsooth, a pretty youth,
To play the am'rous fool;
At such an age, methinks your age
Might be a little cool.
Pie, let me go, Sir.
Kiss me!—No, no, Sir.
You pull me and shake me,
For what do you take me,
This figure to make me?
I'd have you to know
I'm not for your game, Sir;
Nor will I be tame, Sir;
Lord, have you no shame, Sir,
To tumble one so?

IF tyrant love, with cruel dart,
Transfix the maiden's tender heart;
Of easy faith, and fond belief,
She hugs the dart, and aids the thief.
Till left, her helpless state to mourn,
Neglected, loving, and forlorn;
She finds, while grief her bosom stings,
As well as darts, the god has wings.

IN vain I 'evry art assay,
To pluck the venom'd shaft away,
That wrankles in my heart:
Deep in the centre fix'd and bound,
My efforts but enlarge the wound,
And fiercer make the smart.

IN vain, dear Chloe, you suggest,
That I, unconstant, have possess'd,
Or lov'd a fairer she:
If that, at once, you wou'd be cur'd,
Of all the pain you've long endur'd,
Consult your glass and me.
In gardens did you never see
The little, wanton, curious bee,
Where ev'ry blossom blows,
Fly gently o'er each flower he meets,
And, for the quintessence of sweets,
He ravishes the rose
So I, my fancy to employ,
On each variety of joy,
From fair to fair I roam,
Perchance, to thousands in a day;
Those are but visits which I pay—
My Chloe, you're my home.

LET

My doubts are gone, then down he laid,
Resolv'd to share her fate.
Defended from the noxious air,
Within his arms she lay;
And tho' he often wak'd the fair,
She said no more till day.

PHILLIS, as her wine she sip'd in,
Gaily talking with her swain,
Into her hand he slily slip'd in,
Tol, lol, &c.
A full glass of brisk champaign.
Why so coy, said he, and fickle?
Must I always sigh in vain?
Must I never hope to tickle,
Tol, lol, &c.
Your ear with a merry strain?
Long have I been toss'd and fretting,
Like a sailor on the main;
Sure, at length, 'tis time to get in,
Tol, lol, &c.
To the port I hope to gain.
Hearts you taste delight in stealing,
Of new conquests still are vain;
Torture others whilst I'm feeling,
Tol, lol, &c.
Pleasure that is void of pain.
Won at length, she listen'd kindly,
And from love could not refrain;
So in the nick the nymph was finely,
Tol, lol, &c.
Fitted for her cold disdain.

RAIL no more, ye learned asses,
'Gainst the joys the bowl supplies;
Sound its depth, and fill your glasses,
Wisdom at the bottom lies:
Fill 'em higher still, and higher,
Shallow draughts perplex the brain;
Sipping quenches all our fire,
Bumpers light it up again.
Draw the scene for wit and pleasure,
Enter jollity and joy;
We for thinking have no leisure,
Manly mirth is our employ:
Since in life there's nothing certain,
We'll the present hour engage;
And, when Death shall drop the curtain,
With applause we'll quit the stage.

SAY, oh! too lovely creature,
Thou cause of all my smart,
What means this palpitation,
Without a feeling heart?
There's conjuration in it:
It ceases—Then, in a minute,
Such rapping,
And tapping,
As if it ne'er would rest;
Mine too, I vow,
I can't tell how,
Is like to burst my breast.

SMILE, smile, Britannia, smile,
Thy Genius comes again,
To guard thy fruitful isle,
And thunder o'er the main;
Thy gallant sons, disdaining ease,
Now crown thee mistress of the seas,
Now crown, &c.
While dauntless they advance,
And bid the cannons roar,
They'll scourge the pride of France,
And shake th'imperial shore:
Deriding trumpets o'er the waves,
With courage never known to slaves.
The deck all stain'd with blood,
The bullets wing'd with fate,
The wide and restless flood,
Cannot the rage abate;
In Anson, and in Warren, wake
The souls of Russel, and of Blake:
Britons, pursue the blow,
Like sons of freedom fight;
Convince the haughty foe
That you'll maintain your right;
Defiance bid to France and Spain,
Assert your empire o'er the main.
Assert your, &c.

SOFT

STILL in hopes to get the better
Of my stubborn flame I try,
Swear this moment to forget her,
And the next my oath deny.
Now prepar'd with scorn to treat her,
Ev'ry charm in thought I brave;
Then, relapsing, fly to meet her,
And confess myself her slave.

SOFT pleasing pains, unknown before,
My beating bosom feels,
When I behold the blissful bow'r
Where dearest Delia dwells.
That way I daily drive my flock;
Ah! happy, happy vale!
There look, and wish; and while I look,
My sighs increase the gale;
My sighs increase the gale.
Sometimes at midnight I do stray
Beneath inclement skies,
And there my true devotion pay
To Delia's sleep seal'd eyes:
So pious pilgrims nightly roam,
With tedious travel faint,
To kiss alone the clay-cold tomb
Of some lov'd fav'rite saint;
Of some, &c.
O tell, ye shades, that fold my fair,
And all my bliss contain,
Ah! why should ye those blessings share,
For which I sigh in vain?
But let me not at fate repine,
And thus my grief impart:
She's not your tenant;—she is mine;
Her mansion is my heart,
Her mansion is my heart.

THE bird, that hears her nestlings cry,
And flies abroad for food,
Returns impatient through the sky
To nurse the callow brood:
The tender mother knows no joy,
But bodes a thousand harms,
And sickens for the darling boy,
While absent from her arms.
Such fondness with impatience join'd,
My faithful bosom fires;
Now forc'd to leave my fair behind,
The queen of my desires.
The pow'rs of verse too languid prove,
All similies are vain,
To shew how ardently I love,
Or to relieve my pain.
The saint, with fervent zeal inspir'd
For heav'n and joys divine,
The saint is not with rapture fir'd
More pure, more warm than mine.
I take what liberty I dare,
'Twere impious to say more;
Convey my longings to the fair,
The goddess I adore.

TO sigh and complain,
Alike I disdain,
Contented my wish to enjoy:
I scorn to reflect
On a lady's neglect,
Or barter my peace for a toy.
In love, as in war,
I laugh at a scar,
And if my proud enemy yields,
The joy that remains
Is to lead her in chains
And glean the rich spoils of the field.

THE heavy hours are almost past,
That part my love and me;
My longing eyes may hope, at last,
Their only wish to see:
But how, my Delia, will you meet
The man you've lost so long?
Will love in all your pulses beat,
And tremble on your tongue?
Will you in ev'ry look declare,
Your heart is still the same,
And heal each idle, anxious care,
Our fears in absence frame?
Thus, Delia, thus I paint the scene,
When

When we shall shortly meet.
And try what yet remains between,
Of loit'ring time to cheat.
But if the dream that sooths my mind,
Shall false and groundless prove;
If I am doom'd at length to find,
That you've forgot to love;
All I of Venus ask, is this,
No more to let us join;
But grant me here the flatt'ring bliss,
To die, and think you mine.

THE prospect clear'd, around is heard
The music of the hive;
The blossoms blow, the spirits flow,
And nature's all alive:
In ev'ry grove the work is love,
The word is "Sing and play;"
From eve to morn, the sages warn,
"Ye maids, beware of May!
Each lively scheme, each am'rous theme
Our nymphs and poets chuse;
The dance delights, the song invites,
As mirth provokes the muse:
The war's no more, our chiefs come o'er;
Again the grave ones say,
"Where'er ye tread, temptation's spread;
Beware the Ides of May!"

THE shepherd's plain life,
Without guilt, without strife,
Can only true blessings impart:
As nature directs,
That bliss he expects
From health, and from quiet of heart.
Vain grandeur and pow'r,
Those joys of an hour,
Tho' mortals are toiling to find;
Can titles or show,
Contentment bestow?
All happiness dwells in the mind.
Behold the gay rose,
How lovely it grows,
Secure in the depth of the vale!
Yon oak, that on high,
Aspires to the sky,
Both light'ning and tempests assail.

DUETTO.

Then let us the snare
Of ambition beware,
That source of vexation and smart;
And sport on the glade,
Or repose in the shade,
With health and with quiet of heart.

THERE was a jolly miller, once
Liv'd on the river Dee;
He work'd, he sung, from morn to night,
No lark more blithe than he.
And this the burden of his song
For ever us'd to be,
I care for nobody, no, not I,
If nobody care for me.

THO' Chloe's out of fashion,
Can blush and be sincere;
I'll toast her in a bumper,
If all the belles were here;
What tho' no di'monds sparkle
Around her neck and waist,
With ev'ry shining virtue
The lovely maid is grac'd.
In modest, plain apparel;
No patches, paint, nor airs;
In debt alone to Nature,
An angel she appears:
From gay coquetries, high finish'd,
My Chloe takes no rules,
Nor envies them their conquests,
The hearts of all the fools.
Who wins her must have merit,
Such merit as her own;
The graces all possessing,
Yet knows not she has one:
Then grant me, gracious heav'n,
The gifts you most approve,
And Chloe, charming Chloe,
Will bless me with her love.

THO' my features, I'm told,
Are grown wrinkled and old,
Dull wisdom I hate and detest;
Not a wrinkle is there,
Which is furrow'd with care,
And my heart is as light as the best.
When I look on my boys,
They renew all my joys,
Myself in my children I see;
While the comforts I find
In the kingdom, my mind,
Pronounce that my kingdom is free.
In the days I was young,
Oh! I caper'd and sung,
The lasses came flocking apace;
But now turn'd of threescore,
I can do so no more—
Why then let my boy take his place.
Of our pleasures we crack;
For we still love the smack,
And chuckle o'er what we have been;
Yet why should we repine?
You've had yours, I've had mine,
And now let our children begin.

THINK, my fairest, how delay,
Danger ev'ry moment brings;
Time flies swift, and will away,
Time, that's ever on its wings.
Doubting and suspence at best,
Lovers late repentance cost;
Let us, eager to be bless'd,
Seize occasion ere 'tis lost.

TO fly like bird from grove to grove,
To wander like the bee,
To sip of sweets and taste of love,
Is not enough for me;
No flutt'ring passions wake my breast,
I wish the place to find,
Where fate may give me peace and rest,
One shepherd to my mind,
Where fate may give me peace and rest,
One shepherd to my mind.
To every youth I'll not be gay,
Nor tie on all my pow'r,
Nor future pleasures throw away,
In toyings for an hour.
I wou'd not reign the general toast,
Be prais'd by all the town,
A thousand tongues on me are lost,
I'll hear but only one.
For which of all the flatt'ring train,
Who swarm in beauty's shine,
When youth's gay charms are in their wane,
Will court their sure decline,
Then fops, and wits, and beaux forbear,
Your arts will never do,
For some fond youth shall be my care,
Life's chequer'd seasons thro'.
My little heart shall have a home,
A warm and shelter'd rest,
No giddy flights shall make me roam,
From where I most am bless'd.
With Love and only that dear swain,
What tranquil joys I see!
Farewel ye false, inconstant train!
For one is all to me.

TO speak my mind of womankind,
In one word 'tis this,
By nature they're design'd
To say and do amiss.
Be they maids, be they wives,
Alike they plague our lives;
Wanton, headstrong, cunning, vain,
Born to cheat, and give men pain
Their study, day and night,
Is mischief, their delight;
And if we should prevent
At one door the intent,
They quickly turn about,
And find another out.

THO' still so young, and scarce fifteen,
Yet Sweethearts I have plenty,
And if more forward I had been,
Ere this day had been twenty.
Like buzzing flies or wasps with stings,
In swarms they hover round me,
I brush away those humming things,
They

They have no pow'r to wound me.
I surely I am not much to blame,
To sport with one and t'other,
My lovers raise no redd'ning shame,
'Tis playing with one's brother.
I like to hear what each can say,
To see what they'd be doing;
And when they think me most their prey,
I'm farthest off from ruin:
What tho' in crowds I pass the day,
And all my joy is teizing,
To one alone I'd not be gay,
Least one should be too pleasing.
They for. y flutter here and there,
And take their idle station,
They only catch their eye and ear,
But raise no palpitation.
Then welcome Harry, Tom and Phill,
Your numbers won't alarm me,
For trust me, I'm in safety still,
'Tis only one can harm me.
Then to this folly, nymphs be kind,
Coquetting's but a season,
When older grown, to one resign'd,
I'll yield to love and reason.

TO keep my gentle Jesse,
What labour wou'd seem hard!
Each toilsome task how easy,
Her love the sweet reward!
Her love the sweet reward!
The bee, thus uncomplaining,
Esteems no toil severe;
The sweet reward obtaining,
Of honey all the year,
Of honey all the year.

TO tell you the truth,
In the days of my youth,
As mirth and nature bid,
I lik'd a glass,
And I lov'd a lass,
And I did as younkers did.
But now I am old,
With grief be it told,
I must those freaks forbear:
At fixty-three,
'Twixt you and me,
A man grows worse for wear.

VOWS of love should ever bind
Men who are to honour true;
They must have a savage mind
Who refuse the fair their due.
Scorn'd and hated may they be,
Who from constancy do swe ve;
So may ev'ry nymph agree
All such faithless swains to serve.

VAINLY now ye strive to charm me,
All ye sweets of blooming May;
How should empty sunshine warm me,
While Lothario keeps away?
Go, ye warbling birds, go leave me;
Shade, ye clouds, the smiling sky;
Sweeter notes her voice can give me,
Softer sunshine fills her eye.

VAIN is ev'ry fond endeavour
To resist the tender dart;
For examples move us never;
We must feel, to know the smart.
When the shepherd swears he's dying.
And our beauties sets to view;
Vanity, her aid supplying,
Bids us think 'tis all our due,
Bids us think 'tis all our due.
Softer than the vernal breezes
Is the mild, deceitful strain;
Frowning truth our sex displeases;
Flatt'ry never sues in vain:
But, too soon, the happy lover
Does our tend'rest hopes deceive:
Man was form'd to be a rover,
Foolish woman to believe,
Foolish woman to believe.

WATER, parted from the sea,
May increase the river's tide,
To the bubbling fount may flee,
Or through fertile valleys glide.
Though, in search of lost repose,
Thro' the land 'tis free to roam,
Still it murmurs as it flows,
Till it reach its native home.

WHAT means that tender sigh, my dear?
Why silent drops that crystal tear?
What jealous fears disturb thy breast,
Where love and peace delight to rest?
What tho' thy Jocky has been seen
With Molly sporting on the green,
'Twas but an artful trick to prove
The matchless force of Jenny's love.
'Tis true, a nosegay I had dress'd.
To grace the witty Daphne's breast;
But 'twas at her desire to try
If Damon cast a jealous eye:
These flowers will fade by morning dawn,
Neglected, scatter'd o'er the lawn;
But in thy fragrant bosom lies
A sweet perfume that never dies.

WHERE shall Delia fly for shelter,
In what secret grove or cave?
Sighs and sonnets sent to melt her,
From the young, the gay, the brave.
Tho' with prudish airs she starch her,
Still she longs, and still she burns:
Cupid shoots, like Hymen's archer,
Where soe'er the damsel turns.
Virtue, youth, good sense, and beauty,
(If discretion guide us not)
Sometimes are the ruffian's booty,
Sometimes are the booby's lot:
Now they're purchas'd by the trader,
Now commanded by the peer,
Now some subtle mean invader
Wins the heart or gains the ear.
O discretion! thou'rt a jewel,
Or our grand-mamma's mistake,
Stinting flame by hating fuel,
Always careful and awake.
Would you keep your pearls from tramplers,
Weigh the licence weigh the banns:
Mark my song upon your samplers,
Wear it on your knots and fans.

WHEN a maid, in way of marriage,
First is courted by a man,
Let 'un do the best he can,
She's so sham'd-face in her carriage,
'Tis with pain the suit's began
Tho'f mayhap she likes him mainly,
Still she shams it coy and cold;
Fearing to confess it plainly,
Lest the folks should think her bold.
But the parson comes in sight,
Gives the word to bill and coo;
'Tis a different story quite,
And she quickly buckles too.

WHENCE can you inherit
So slavish a spirit,
Confin'd thus, and chain'd to a log?
Now fondled, now chid,
Permitted, forbid;
'Tis leading the life of a dog.
For shame! you a lover!
More firmness discover;
Take courage, nor here longer mope:
Resist, and be free;
Run riot, like me;
And, to perfect the picture, elope.

WHEN tutor'd under mamma's care,
Such charms I did inherit;
She gave strict charge, that none should dare
To curb my growing spirit.
My neck and breast were never hid,

Romances ever reading;
To hold my head up, I was bid,
That I might shew my breeding.
By turns I play'd the flirt and prude,
Affected joy and sorrow;
And what to-day was monstrous rude,
I thought polite to-morrow
By earls and dukes I was address'd,
Each fop sure of succeeding;
Of ev'ry one I made a jest,
That I might shew my breeding.
Young Damon too confess'd a flame.
And rivals I had many;
What though I us'd him just the same,
I lik'd him best of any.
With sighs and tears he often swore,
For me his heart was bleeding:
I only plagued him still the more,
That I might shew my breeding.
Enrag'd he vow'd to break his chain,
And fly to smiling Kitty;
I cou'd not bear to meet disdain,
For one not half so pretty.
With gentler words I bid him stay,
For pardon fell to pleading:
To church we went and from that day,
I shew'd him better breeding.

WHEN real joy we miss,
'Tis some degree of bliss,
To reap ideal pleasure,
And dream of hidden treasure.
The soldier dreams of wars,
And conquers without fears;
The sailor in his sleep
With safety ploughs the deep;
So I, through fancy's aid,
Enjoy my heav'nly maid;
And, bless'd with thee and love,
Am greater far than Jove.

WHY how now, Miss Pert!
Do you think to divert
My anger by fawning and stroking?
Wou'd you make me a fool,
Your play-thing, your tool?
Was ever young minx so provoking?
Get out of my sight!
'Twould be serving you right,
To lay a sound dose of the lash on;
Contradict your Mamma!
I've a mind by the la—
But I won't put myself in a passion.

VINCENT and HILLIARD.

VINCENT.

WE beg, but in a higher strain
Than sordid slaves, who beg for gain.

HILLIARD.

No paltry gold, or gems, we want;
We beg what you alone can grant.

VINCENT.

No lofty titles, no renown;
But something greater than a crown.

HILLIARD.

We beg not wealth, or liberty;

BOTH.

We beg your humble slaves to be.

VINCENT.

We beg your snowy hands to kiss,
Or lips, if you'd vouchsafe the bliss.

HILLIARD.

And if our faithful vows can move,
(What Gods might envy us) your love.

VINCENT.

The boon we beg, if you deny,
Our fate's decreed, we pine and die.

HILLIARD.

For life we beg, for life implore:

BOTH.

The poorest wretch can beg no more.

WHY will Delia thus retire,
And languish all her life away?
While the sighing crowd admire,
'Tis too soon for Hartshorn-tea:
'Tis too soon for Hartshorn-tea.
All those dismal looks and fretting
Cannot Damon's life restore;
Long ago the worms have eat him;
You

You can never see him more,
You can never see him more.
Long ago the worms have eat him;
You can never see him more.
Once again consult your toilette,
In the glass your face review;
So much weeping soon will spoil it,
And no spring your charms renew,
And no, &c.
I like you, was born a woman,
Well I know what vapours mean;
The disease, alas! is common;
Single, we have all the spleen.
Single, &c.
All the morals that they tell us,
Never cur'd the sorrow yet:
Chuse, among the pretty fellows,
One of humour youth and wit,
One of humour youth and wit.
Pr'ythee hear him every morning,
At the least an hour or two;
Once again at night returning,
—I believe the dose will do,
—I believe the dose will do.
Once again at night returning,
—I believe the dose will do.

WHEN blushes dy'd the cheek of morn,
And dew-drops glisten'd on the thorn,
When sky-larks tun'd their carols sweet
To hail the God of light and heat;
Philander, from his downy bed,
To fair Lisetta's chamber sped,
Crying—Awake sweet love of mine,
I'm come to be thy Valentine!
Soft love, that balmy sleep denies,
Had long unveil'd her brilliant eyes,
Which (that a kiss she might obtain)
She artfully had clos'd again:
He sunk thus caught in beauty's trap,
Like Phœbus into Thetis' lap,
And near forgot that his design
Was but to be her Valentine.
She, starting, cry'd—I am undone
Philander, charming youth be gone!
For this time, to your vows sincere,
Make virtue, not your love, appear!
No sleep has clos'd these watchful eyes,
(Forgive the simple fond disguise;)
To gen'rous thoughts your hearts incline,
And be my faithful Valentine.
The brutal passion sudden fled,
Fair honour govern'd in its stead,
And both agreed, ere setting sun,
To join two virtuous hearts in one:
Their beauteous offspring soon did prove
The sweet effects of mutual love;
And, from that hour of life's decline,
She bless'd the day of Valentine.

WOuld you taste the noon-tide air,
To yon fragrant bow'r repair,
Where, woven with the poplar bough,
The mantling vine will shelter you,
The mantling vine will shelter you:
Down each side a Fountain flows,
Tinkling, murm'ring, as it goes,
Lightly o'er the mossy ground,
Lightly o'er the mossy ground,
Sultry Phœbus scorching round,
Sulty Phœbus schorching round.
Round the languid herds, and sheep,
Stretch'd o'er sunny hillocks, sleep;
While on the hyacinth and rose
The fair does all alone repose,
The fair does all alone repose:
All alone; yet in her arms
Your breast shall beat to love's alarms,
Till, bless'd and blessing, you shall own,
The joys of love are joys alone,
The joys of love are joys alone.

YE Gods ye gave to me a wife,
Out of your grace and favour,
To be the comfort of my life,
And I was glad to have her.
But if your providence divine
For greater bliss design her;
To obey your will at any time,
I am ready to resign her.

YE

YE zephyrs that fan the calm air,
Ye fountains that bubble around,
Oh! ceaſe my heart to wound.
Your gentle blowing,
Your murmurs flowing,
But waken my care:
Lackaday,
Well-a-day,
Ah, me!
Muſt I die in deſpair?

YOU aſk me in vain,
Of what ills I complain,
Where harbours the torment I find;
In my head, in my heart,
It invades ev'ry part,
And ſubdues both my body and mind.
Each effort I try,
Ev'ry med'cine apply,
The pangs of my ſoul to appeaſe;
But doom'd to endure,
What I mean for a cure,
Turns poiſon and feeds the diſeaſe.

YE fam'd witty Nine,
Aſſiſt my deſign,
And put your ſweet voices in tune;
While Parnaſſus I mount,
And in carols recount,
The joys of the ſocial half-moon.
The yellow-hair'd Scot,
His Patie has got,
The Hibernian, his Ellen a Roon;
But Briton's fond lays,
To night are in praiſe,
Of their miſtreſs, chaſte Cynthia the moon.
Some bards may declare,
That Kitty is fair,
And more ſweet than the roſes in June;
But what reigning toaſt,
At St. James's can boaſt,
Such a number of ſtars as the moon?
Then Bacchus do thou,
Be kind to us now.
And luxuriouſly favour our boon;
Fill the bowl to the brink,
That your vot'ries may drink,
Till their faces look like the full moon.
Let dull ſober fools,
Whom temperance rules,
Sneak away to their pillows by noon;
Such choice ſouls as we,
Gay, jovial, and free,
Stagger home by the light of the moon.
We laugh, and we ſing,
Our glaſſes we ring,
To depart always think it too ſoon:
Then while there's good time,
Let's chearfully join,
In a health to the man in the moon.

YE fair, poſſeſs'd of ev'ry charm
To captivate the will;
Whoſe ſmiles can rage itſelf diſarm,
Whoſe frowns at once can kill;
Say, will you deign the verſe to hear,
Where flatt'ry bears no part;
An honeſt verſe, that flows ſincere
And candid from the heart?
Great is your pow'r; but, greater yet
Mankind it might engage;
If, as ye all can make a net,
Ye all could make a cage:
Each nymph a thouſand hearts may take;
For who's to beauty blind?
But to what end a priſ'ner make,
Unleſs we've ſtrength to bind?
Attend the counſel often told,
Too often told in vain;
Learn that beſt art, the art to hold,
And lock the lover's chain.
Gameſters to little purpoſe win,
Who love again as faſt;
Tho' beauty may the charm begin,
'Tis ſweetneſs makes it laſt.

YOUNG Colin to our cottage came,
And vow'd how much he lov'd;

Mary Hubbert

I own I felt a secret flame,
Yet not his suit approv'd.
A thousand tender tales he told,
I seem'd to think untrue;
And made believe my heart was cold.
What cou'd a virgin do?
And made believe my heart was cold,
What cou'd a virgin do?
The artless mind is soon impress'd
With thoughts before unknown;
When Cupid wounds the female breast
He's sure to keep his throne.
In vain our fortitude we try,
When love's resolved to sue;
'Tis hard thro pity to deny,
What can a virgin do?
The maxim, marry while you're young,
I think shall be my guide:
Tho Colin's seems a flatt'ring tongue
Yet virtue is my pride.
Shou'd Colin when he woos again,
Have Hymen's bands in view;
I then shall with the sprightly swain,
Know what I've got to do.

YOUNG I am, and sore afraid:
Wou'd you hurt a harmless maid?
Lead an innocent astray?
Tempt me not, kind Sir, I pray.
Men too often we believe;
And shou'd you my faith deceive,
Ruin first, and then forsake,
Sure my tender heart you'd break.

YOUNG Damon, with seducing art,
His deathless passion pleads.
Bids Sylvia take his constant heart.
She loves and he succeeds.
She loves, &c.
Yet he her kiss-imprinted lips
Forsakes within the hour,
And apes the roving bee that sips,
The sweets of ev'ry flow'r.
And apes, &c.
New objects now attract his eyes,
Subdu'd by other charms;
While hopeless Sylvia vainly tries
To lure him to her arms.
To lure, &c.
Of this ye blooming fair be sure,
If virtue once gives way,
The heart you think you hold secure,
No longer owns your sway.
No longer owns, &c.

YE swains who roam from fair to fair,
And strive each heart to bind,
Give ear to what I now declare
The precepts of a friend.
Would you in Venus wars succeed,
Of bashfulness be sure take heed,
And that's the way to win her.
When first you meet the blooming lass,
More ripe than peach or pear,
Let not the minutes idly pass,
Of dull delays beware:
With kisses sweet your flame confess,
Her panting snowy bosom press,
And that's the way to win her.
But should the crafty nymph prove coy,
Cry "Eye, Sir, you are rude,"
Let not those arts your hopes destroy,
By nature all are lewd:
Then shilly shally never stand,
But boldly march up sword in hand:
And that's the way to win her.
And when love's fire you have fann'd,
And she begins to melt,
And finds her virtue can't withstand
The raptures she has felt;
Then gently force her to the sport,
With resolution storm the fort,
And that's the way to win her.

FINIS.

Bassey